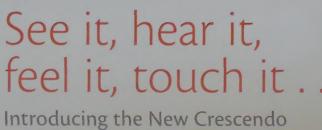
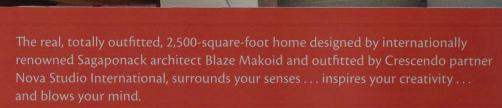


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Donohue 631.204.2715



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Sag Harbor | \$499,000 | This
Noyac Beach Cottage bay house
has 2 bedrooms and 1 bath, with a
garage converted into a guest house.
Web# H43525. Kelly O'Halloran
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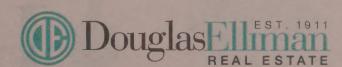


COLONIAL SOUTH OF THE HIGHWAY Hampton Bays | \$399,000 | Colonial offers 3 bedrooms, 2 baths, formal dining room, basement, and a private back yard. Web# H54185. Ioannis Tsiroglorgis | Elaine Tsiroglorgis 631.723.2721



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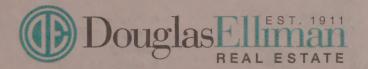
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Dan's Papers

This issue is dedicated to basketball forward Kesi Goree

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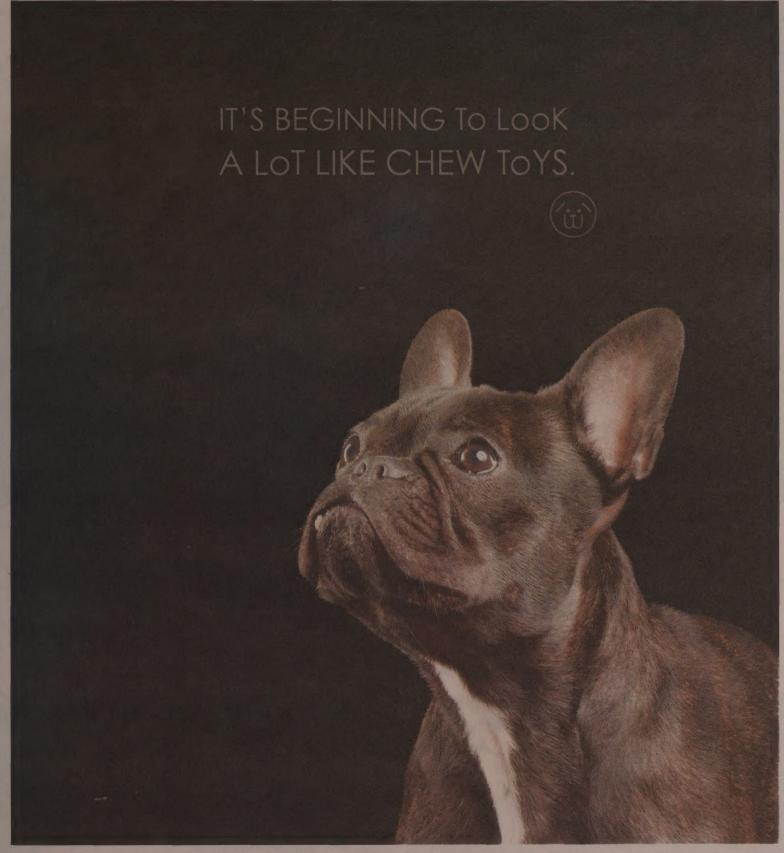
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REAL ESTATE

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Meet the Agent: Kathy Carey Strom of Town & Country Real Estate





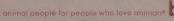
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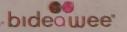












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Department of the Section of Section (Section 1997) and the Section 1997 of Se

If you don't start here, then you're not really

starting where you're supposed to start.

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- 4. TEDDY BEARS

WHICH IS NOT A MAJOR ACTIVITY IN THE HAMPTONS?



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- A. SURFING B. FISHING
- C. RUM-RUNNING
- D. JUMPING ROPE

WAYS YOU CAN NOW **DESCRIBE GULLS**

- 1. KLEPTO-PARISITIC
- 2. OMNIVOROUS
- 3. OPPORTUNISTIC
- 4. LONG-WHARF-LOVING



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- 3. TIM FERRISS 4. SUSAN ISAACS

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WHICH ONE IS NOT A **CHARACTER IN DAN'S NEW BOOK?**

- A. GOLDILOCKS
- **B. HANNIBAL**
- C. ISAAC
- **NEWTON**
- D. MADOFF
- **E. CHARLES** LINDBERGH



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FISCAL CLIFF

We all know about the FISCAL CLIFF. But few people know about the other potential fiscal disasters. There is the FISCAL SINKHOLE. You are just standing



there and suddenly, the ground you are standing on gives way and down you go to never be heard from again. It's not like with the Cliff where you have to choose to drive off. There is the FISCAL AVALANCHE. You're standing by the side of the road and suddenly you are buried in millions of hundred dollar bills which slid down the side of the FISCAL MOUNTAIN. You suffocate to death. And there is the FISCAL PENINSULA. This is not so bad. But you'll soon find out when you've gotten to the end, the only way back out will be the way you came in. -- DR

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- A. LIBRARY
- **B. MOVIE THEATER**
- C. GYM
- D. BATHROOM



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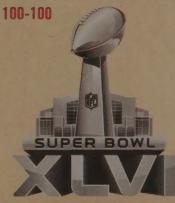


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TIP OF THE WEEK: AS A HEDGE AGAINST PREMATURE DEATH, CHANGE YOUR NAME TO CHARLES OR HELEN. page 27



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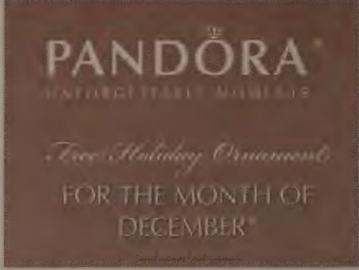
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Sag Harbor's Roger Waters has just been recognized as the second most highly paid musician in 2012 by Forbes, behind Dr. Dre. His "The Wall" tour was named the highest grossing tour of 2012. East End regular Bruce Springsteen's 2012 tour came in at #3.



A memorial service was held for longtime manager and producer of The Who, Chris Stamp, at the Old Whalers' Church in Sag Harbor on Tuesday. Roger Daltrey remembrances offered to honor his friend. Sag Harbor's own organist and rock musician Daniel Koontz played Long Island's oldest

pipe organ. The tributes continued at Bell & Anchor after the service. Stamp was a muchloved resident of East Hampton who is dearly missed. Read his obituary on page 36.

Amagansett resident Paul McCartney will receive a new career honor when his 1973 album, Band on the Run, is inducted into the Grammy Hall of Fame next year. Inducted songs and albums must be at least 25 years old and possess either "qualitative or historical significance."

Read all about it: East Hampton's best-selling author Tim Ferriss appeared on The Dr. Oz Show last week to promote his new book, The 4-Hour Chef. The tome is already a best-seller on Amazon. During a BookHampton tour last weekend, bestselling author Nelson DeMille stopped at the company's Mattituck, Tim Ferriss



Southampton and East Hampton locations to sign books and answer questions. Poet Mark Doty will share excerpts from the Best American Poetry of 2012, an anthology he guestedited, at Canio's Books in Sag Harbor this weekend. Doty's work has received numerous honors, including the National Book Award for Poetry in 2008, a Whiting Writers Award and two Lambda Literary Awards. New York Times best-selling author Susan Isaacs participated in Writers Speak Wednesdays at Stony Brook Southampton last week. Isaacs has written 13 novels and the screenplays for Compromising Positions and Hello Again.

Perhaps Bridgehampton's stylist-to-the-stars Marc Zowine summed it (Continued on page 18)



Important safety measures you *MUST* take before turning on your heating & AC equipment after the storm:

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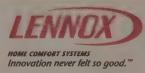
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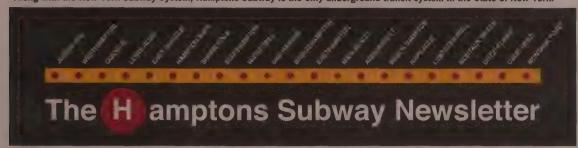
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BY DAN RATTINER

Week of December 6 –12, 2012 Riders this past week: 14,023 Rider miles this past week: 100,002

DOWN IN THE TUBE

Harry Hurt, the author and TV personality, was seen on the Hamptons Subway traveling from Sag Harbor to Noyac. He was on his way to a Christmas party, he said.

Also seen on the subway platform in Sag Harbor was Old Man McGumbus, 104. He seemed uncertain of where he wanted to go when we asked him. But he was carrying his rifle. He's the only person on the East End permitted to carry a firearm on the Hamptons Subway.

NEW RECORD FOR RIDERSHIP SET

For the first time out of season—"out of season" is defined in the Hamptons Subway manual as November 1 to April 1—the number of ridership miles for the week exceeded 100,000. When it became apparent on Sunday at 11:52 p.m. that this milestone was being approached,

headquarters officials in Hampton Bays, staying late to see if it would happen, ordered token booth operators to ask all riders if any one of them would stay on past his station and then double back. At 11:58 p.m., we got an agreement with one passenger to do so, and instead of his getting off at Water Mill, he continued on to Southampton and then came back to Water Mill, and that pushed it over the top. He has asked that his name not be used because he is embarrassed to have done that and thinks his friends will laugh at him for having done so. We honor this request, of course.

APPRENTICES

Due to budget restrictions, beginning Dec. 7, and through to Jan. 2, many of our subway trains will be driven by apprentices rather than motormen. You should not notice the difference.

The apprentices are not to be allowed to work as motormen unless they have at least six months experience in their apprenticeship, but during this period, if you notice anything not quite right—a subway train going too fast or

banging into the one in front of it—be sure to promptly bring this to the attention of a token booth collector, if there is one at the station where you get off.

LOST AND FOUND

Harold Weisenstein of Water Mill reports that he went from East Hampton to Amagansett carrying a sack of six baby alligators. When he got up to the street in Amagansett, however, there were only five. If you see the sixth alligator anywhere in the subway, please report him (it, her) to the nearest token booth operator if you can find one.

SUBWAY DOOR DIMENSIONS

Riders bringing Christmas presents from the stores onto the subway cars should take note that the subway car doors only open to 5' 6" wide and 6' 2" inches high. Presents larger than that will not be permitted onto the cars, and those carrying presents they are not quite sure about will only have 30 seconds extra to see if they can be made to fit before the doors slide closed.

COMMISSIONER ASPINALL'S MESSAGE

Things seem to be running smoothly during the last few days, which is quite unusual. Any suggestions about how we might be running the subway better are welcome. Just send them by mail to me at:

Commissioner Bill Aspinall, Hampton Subway Hampton Subway Building, Penthouse, 17C Ponquogue Avenue

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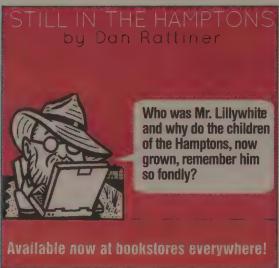


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THE NEW YORK COMMUNITY TRUST





BY DAVID LION RATTINER

DANCING SCRATCH

A woman in East Hampton reported that she was dancing in a basement at a house party when a female guest approached her and scratched her in the face for no reason. The assailant then left the scene, leaving her victim behind with a cut on her face. The woman did not want to press any charges.

HAMMER TIME

A Speonk man broke a storm window after he got into an argument with his father. The man used a hammer in the incident, but he was not reported to be listening to "Hammer Time" at the time of the event.

PADIDDLE

A man driving in East Hampton with a missing headlight was stopped by police last week. As he was being pulled over, the man activated his high beams, which in turn activated the missing headlight. After they approached the vehicle, the driver was found to be intoxicated and failed all field sobriety tests.

SHELTER ISLAND

Old Man McGumbus, 103 years old and former World War II flamethrower battalion captain, was arrested last week after he got into a fist fight with his neighbor, Jeff Strawluck, owner of The Shelter Island Christmas Store.

For several weeks, McGumbus had been complaining to the Shelter Island Friendly Streets Association that the Christmas lights on Strawluck's home were too big and too bright for the neighborhood. Upon hearing of these complaints, Strawluck erected even more lights on his home, causing Old Man McGumbus to purchase 87 military grade spotlights, which he now has shining on Strawluck's home 24 hours a day. Last week the two were spotted wrestling on Biscuit Street, with McGumbus beating Strawluck with a large styrofoam candy cane that had been standing out in front of Strawluck's home, said a group of Christmas carolers known as The Island B Sharps, who were singing "Jingle Bell Rock" on the corner of Biscuit Street during the fight. Both McGumbus and Strawluck were arrested but later released on their own recognizance. The spotlights and the Christmas lights still remain, but the mayor has ordered that they be taken down at midnight on December 25.

THAT'S FAST

Police said that after the driver of a 2011 BMW traveling at speeds over 100 miles per hour led them on a high-speed chase through East Hampton, the 23-year-old driver was arrested for drinking and driving. No ticket for speeding?

Read more Hamptons Police Blotter and get your daily Old Man McGumbus update at danshamptons.com

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Author Nelson DeMille at BookHampton in East Hampton

East Hampton was the last stop on the three-leg BookHampton East End Book Tour of author Nelson DeMille. He was late from Southampton because of traffic delays (surprise, surprise!), but he was well worth the wait for the huge, patient crowd. **Photographs by Richard Lewin**



Nelson DeMille is one of Suffolk County National Bank Chairman **Joe Gaviola**'s favorites



BookHampton's Staff: Mary Braverman, William Taylor, Taylor Rose Berry and Kim Lombardini, with New York Times best-selling ("The Panther") Author Nelson DeMille



Diana Nicoletti and Suzanne Nicoletti have different tastes in reading

Mondo Vaude comes to Vail-Leavitt

Burlesque came to Riverhead's Vail-Levitt Music Hall featuring the Coney Island magic and side show feats of the New York All Stars, two bands, the Sunny Land Jazz Band & the Moto-Wrays, singers Nancy Bahnsen & Audra Isadora, & award-winning burlesque performers Creamy Stevens & Little Brooklyn.

Photographs by Tom Kochie



Krissy Kocktail after the show

Hamptons Take2 Documentary Film Festival

The fifth annual Hamptons Take2 Documentary Film Festival was held at Bay Street Theatre in Sag Harbor. A tribute to documentary legend Susan Lacy that included a screening of her Emmy Award-winning "Leonard Bernstein: Reaching for the Note" was indeed one of the standouts and showed to a sold-out crowd. BRAVO! Photographs by Barry Gordin



Lucy Winer, Diretor/Producer/ Wildlight Productions "Kings Park".



Jamie Bernstein, Opening Remarks (Leonard Bernstein: Reaching for the Note"



Christopher Foss, Cornelia Foss, Kati Marton



Susan Lacy, Creator and Director of PBS Series "American Masters,"

Jacqui Lofaro, Founder/Executive Director Take2 Documentary Film Festival.

Your hosts for the evening, Adam Realman, Krissy Kocktail and Cardone with the Moto-Wrays

MOLDO PARIO DE LA COMPANIO DEL COMPANIO DE LA COMPANIO DEL COMPANIO DE LA COMPANIO DEL COMPANIO DE LA COMPANIO DEL COMPANIO DE LA COMPANIO DEL COMPANIO DEL COMPANIO DE LA COMPANIO DE LA COMPANIO DE LA COMPANIO DE LA COMPANIO DEL COMPANIO D

Singer Audra Isadora with the Moto-Wrays

OLA Latino Film Festival at the Parrish

The Parrish Art Museum hosted the twoday 9th OLA Latino Film Festival this past weekend. **Photograph by Tom Kochie**



Curator Andrea Grover and event organizer Isabel Spulveda

Art of the Brew at the Parrish Art Museum in Water Mill

Artisinal beers from 10 New York breweries including Southampton Publick House, Montauk Brewing Company and Greenport Brewing Company were showcased at the Parrish Art Museum last Friday at the second annual Art of the Brew Networking event. The crowds enjoyed their brew and Art of Eating hors d'oeuvres while they rocked out to Nancy Atlas and the Uncle Suzie Band and admired the brand new museum's outstanding collection of art. **Photographs by David Gribin**



Nancy Atlas and the Uncle Suzie Band



Bridgehampton National Bank CEO Kevin O'Connor with BNB SVP Seamus Doyle and Mike Madix.





(Cont'd from page 18)

up best in his holiday message to his clients. It read in part, "Happy Holidays to one and all! It has been such an eventful year, with smiles, frustration, joy and sadness....I guess the redeeming soul of this is that we are all still here. And that we all banded together to make us stronger. Look forward to a bright new year. And coming new years. And of course, as I have tried hard...our hair has looked good."

Citizens 4 Humanity has just been designated as a Red Cross of Long Island first response unit. Chef Marco Barrila is the owner/chef of both Insatiable Eats Catering and Frutti Di Mare in Hampton Bays and a force behind Citizens 4 Humanity. Barrila and Citizens 4 Humanity volunteers work to provide impoverished families with food year-round. You can make a tax-deductible donation to their holiday meal program at citizens4humanity.com.

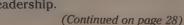
What the Hamptons needs is a good Cuban restaurant.

Sold! The Bridgehampton home of *W* magazine editor **Stefano Tonchi** has sold after two months on the market. It sits on 1.3 acres, has two bedrooms, two bathrooms, a pool and pool house, and was listed for \$1.795 million. According to The *Daily News*, the East Hampton home of former *Real Housewives of New York City* star **Kelly Bensimon** closed last week for \$5.76 million. The property was first listed for \$12 million last January.

Beatrice Alda and Jennifer Brooke were taping a new film about Sag Harbor at Bay Burger on Saturday morning. There at the Fair Foods market were artist Eric Fischl and Sag Harbor Village Trustee Robby Stein.

The Hamptons International Film Festival has announced the appointment of **Anne Chaisson** as the new Executive Director. Chaisson has long been associated with the Festival, serving as Advisory Co-Chair since 2003. Chaisson, was the producer of *Rodger Dodger*, *P.S.*, *Diggers* and *Rocksteady*. The festival has also promoted **David Nugent** to Artistic Director. Nugent has served as Director of Programming at the festival since 2008.

Andrea Grover, the Parrish Art Museum's Curator of Special Projects, has been named one of only eleven 2013 Fellows by the Center for Curatorial Leadership.















The Montauk Fishing Village circa 1912 as reproduced as a model at the East Hampton Marine Museum

Village Destroyed

A Hurricane Really Did Wipe a Village Off the Map...in Montauk

BY DAN RATTINER

Superstorm Sandy was perhaps the worst storm to hit the east coast in recorded history. Entire villages were wiped out—some of them on the barrier island off New Jersey, others on the Rockaway Peninsula in Queens or the southern shores of western Long Island. Tens of thousands of homes are uninhabitable or worse.

We here on the East End look around at the damage done and compare it to what we hear on the news reports and we just thank our lucky stars things were not worse here. Our power was out for a few days. We had flooding, some trees down, some houses damaged, but we got through it. Our villages of Westhampton Beach, Quogue, Hampton Bays, Southampton, Water Mill, Bridgehampton, Sag Harbor, East Hampton, Amagansett and Montauk have survived with minor damage, but they are intact.

There is some talk about not entirely building back some of the villages to our west and south that have been destroyed. And it brings to mind the fact that in the list above of villages on eastern Long Island, there could have been another village mentioned. But there isn't. And that's because this local village was wiped out many years ago, in another violent storm, the Hurricane of 1938, and it was never rebuilt. I refer to the community known as the Montauk Fishing Village on Fort Pond Bay. There are lessons to be learned from it. Here is the biography of that village.

Until 1895, all of Montauk was uninhabited except for the Lighthouse keeper, people in six or seven scattered homes down by the ocean and, in some woods, a few remaining Montauk Indians. In that year, however, the owners of the Long Island Railroad extended the tracks

from Bridgehampton to a site at the edge of Fort Pond Bay, a deepwater bay, in Montauk. There were plans to bring ocean liners and freighters into that bay. A huge port city was to be built there. The plan flopped, however, and so all that got built at Fort Pond Bay was the great railroad yard with its half dozen parallel tracks built for all the expected railroad freight cars, a wharf with railroad tracks on it and several wooden warehouse buildings.

In 1898, however, President William McKinley chose Montauk as the site where members of the American army—over 21,000 soldiers strong—could return to our shores after the conclusion of the successful Spanish-American war in Cuba. Here, they would recover from the yellow fever and other tropical diseases they had encountered in the Cuban campaign. After that, they would be mustered out to their homes around the country.

The Army built its own wharf on Fort Pond Bay, to the west of the railroad wharf, and that's where Teddy Roosevelt, among other members of that campaign, disembarked from their transport ships. Teddy Roosevelt's political career was launched while he rested up in Montauk.

A few years after that, fishermen from Nova Scotia, who had begun bringing their catch to the numerous fish factories on the bay 10 miles to the west in Napeague, came ashore for the first time at those now abandoned wharves. They noticed, among other things, giant leftover wooden crates that, during the Army's time there, had been inserted in railroad boxcars to transport the Army's horses. The fishermen could build shelters and houses out of those crates and some of the other stuff lying around. And they could tie up their boats at these wharves. Perhaps these (Cont'd on next page)



Dan Rattiner's third memoir, STILL IN THE HAMPTONS, is now online and at all bookstores. His first two memoirs, IN THE HAMPTONS and IN THE HAMPTONS, TOO, are also available online and in bookstores.

MTK (Continued previous page)

men could bring down their families and set them up where these abandoned wharves were, right there on the beach. It was a beautiful spot on the curve of a bay.

Thus was a ready-made village born on the shoreline of Fort Pond Bay.

During the next few years, more and more of these fishing shacks were built on the arc of that beach, some behind a dirt road that ran parallel to the water, but others between that road and the water. Several bars and taverns were built. A post office was built. A schoolhouse. There was an ice house where ice from nearby Tuthill Pond could be cut in wintertime and dragged to. There was E.B. Tuthill's fish packing house, where fishermen could box their catches in ice and send them off by rail to the city. In the late 1920s, Perry B. Duryea Sr. bought E.B. Tuthill's place and renamed it Perry B. Duryea Fish Co. Perry B. Duryea & Son remains in business today, operated by members of the third generation of the Duryea family.

There was a storehouse. There were outhouses, boathouses, toolsheds. But unlike residents in East Hampton and westward, Montaukers led a rough life, even for those times, without electricity, gaslight or running water. Water came from a well and had to be hauled to the homes.

There was, however, kerosene, and the residents used that to light lanterns at night. As for heat in the winter, well, although there were no trees in the dunes of Fort Pond Bay, there was coal on the tracks. The town sat right next to the train station, for heaven's sake, and that's what the trains ran on. And nobody owned a car. Why bother? If anyone wanted to go anywhere, for example, New York City, it was only three and a half hours away by train if you had the fare. Or you could just go in your boat.

Captain Gus Pitts, as an old man in the 1980s, was interviewed about what things were like at the Montauk Fishing Village in the early days. He had spent most of his life there—his father left Nova Scotia to work on bunker boats out of Napeague in the early 1900s and brought the

It was a sad day when the Volstead Act was declared unconstitutional on December 5, 1933, but nothing compared to September 21, 1938.

family to Montauk-until its demise in 1938, and thereafter at a home elsewhere in Montauk and with his fishing boat safely in Montauk's newly built deepwater harbor known as Lake Montauk four miles to the west.

Pitts recalled the potbellied stove heating the one-room schoolhouse and how the teacher sometimes sent students (only 25, from first through eighth grade) out either to gather seaweed or run onto the tracks to gather coal to keep it going. He remembered Dr. Edwards, who had a practice in East Hampton and who came out to Montauk when trains weren't scheduled either on horseback or by railroad handcar.

In the mid-1960s, living in Montauk, I spoke with more than half a dozen of the old fishermen who had been involved in the rum-running business back in the 1920s and '30s in Montauk. I published what I learned in Dan's Papers at

The bootleggers would come in their big cars down the dusty road into town with bowler hats, fancy clothes, guns and lots of money. They needed, they said, men of the fishing community to go out at night in their boats and meet up with certain freighters from Canada or Europe who had arrived laden down with crates of Scotch or other hard liquor. In the dark, the crews would unload them into the smaller boats, and take them back to shore at the beach at Montauk and from there over the dunes into the backs of the trucks the rumrunners would have there. They flashed \$50 bills for the job. This was more money than the fishermen had

"We'd fish by day, then go out and get the hooch at night," one fisherman told me. "We never slept.'

It was a sad day when the Volstead Act was declared unconstitutional on December 5, 1933, but it was nothing compared to what they would feel on the afternoon of September 21, 1938, when this huge hurricane steamed up the coast and slammed into eastern Long Island.

People had heard it was on its way, but nobody thought it would come through when it did. It had sped up (Cont'd on page 24)

DEAR MORONS...

"DO YOU GUYS WORK

AT ANYTHING? 'CAUSE IT

SEEMS TO ME THAT YOU'RE

ALWAYS GOOFING OFF?

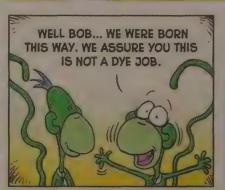






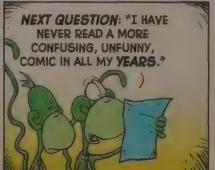
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Meeting the Fans

It's Astonishing How Different Four-Year-Olds Are from One Another

BY DAN RATTINER

The first person who came up to me was a little blond girl of about four. She looked me squarely in the eye, climbed up into my lap, turned around so she was facing out and said, "a Barbie doll."

"And what's your name?"

"Lori." She turned her head and smiled.

"Hi, Lori. Would you like a candy cane?"

"Yes," she said.

I indicated the bowl of candy canes on a table to my right and my assistant took one out and handed it to her.

"Thank you," Lori said. She got down, walked to her mother, who was standing four feet from us, held out the hand not holding the candy cane and then led her mother out the door.

Next was another four-year-old blond girl who refused to come into the room. She stood in the doorway in the hall, with the line of kids and parents directly behind her, and just would not

move forward. Her mother, a slender woman fashionably dressed, stepped into the room.

"Come on, Adrianna."

Adrianna looked blankly at her mother. Her mother held out her hand and took Adrianna by the wrist and pulled, but Adrianna pulled back. It was a tug-of-war. Mother lost.

"Come see Santa," she said. "Tell him what you want."

Adrianna, as near as I could tell, had not even looked across the room at me sitting in the chair. She continued to look at her mother. Now she pulled harder backwards and mother moved with the first pull, then got her balance and pulled Adrianna back into the room, or tried. Adrianna, in response, put one leg back and one forward, and began to tow her mother out of the room.

"Adrianna?" mother said.

But Adrianna was having none of it. And so, they left

The third four-year-old, a boy, strode over

purposefully, climbed up into my lap, and leaned in to whisper in my ear. I couldn't hear him.

"What?"

He didn't whisper louder, but he said it

"A bat, a ball, a glove and a baseball cap," he said.

"Done," said I. "It's on the list."

These kids, all of them, were so light and so cute. I gave this one a little hug. He hugged me back. Then he climbed down.

"Give him a candy cane," I said to the assistant.

The next group was two kids with both a mother and a father. Both kids were girls, about a year apart. Five and four, I guessed. Mother brought them up. The father, with the camera, stood behind them. The four-year-old looked at me, trying to size me up, then looked at her mother

"Go ahead," mother said.

So then she climbed up (Cont'd on next page)

It's Seagull vs. Eel on Long Wharf

BY TERRY SULLIVAN

I f you want to get out on the water without leaving the land, the Long Wharf in Sag Harbor is your easy answer. Just a few cars wide and 100 yards long, it's an asphalt peninsula sticking out into the salty waters of Sag Harbor. Pointing pretty much north, your view to the east goes on for miles of water, to the Cedar Point Light House, while the western water view seems close enough to reach out and touch land, if you swung the Long Wharf 90 degrees west.

While surrounded by scoters and swans and many different diving ducks, depending on the season, the Wharf's year-round resident, and maintenance bird is the gull, mostly herring gulls (25" tall), bullied about by your great black-

backed gulls (30" tall). His textbook definition is "klepto-parisitic, opportunistic omnivore," a dark disposition only a mother would nurture: he spends more time trying to steal from other birds than looking for food of his own.

I've seen them knock out red breastedmergansers while trying to steal the small fish the mergansers have retrieved from the bay bottom the gulls can't reach. The knock-out of the merganser is a not so rare, "collateral damage," but what follows is not for the faint at heart.

The black-backed then proceeds to eat the unconscious duck alive, without the proper tools a raptor would have, i.e. talons and/or a razor-sharp bill made for the job. Sometimes nature isn't pretty, but these birds are obeying

their DNA. They can't help it. As Mark Twain would remind us, "Man is the only animal that blushes, or needs to."

One late summer afternoon, while in my truck watching the water and the air, a cormorant popped up in the waters at the end of the municipal docks on the west side of the Long Wharf. He had an enormous eel in his gob, and he looked like he had a death grip on more than he could kill, as the three-foot-long eel wriggled and wrestled to get free.

Atop the last piling of the dock sat a very interested black-backed gull who soon dropped in to help him out, by landing on his back and relieving him of his eel. He grabbed the eel midships firmly and took a few steps and flaps forward, but he could not (Continued on page 28)

Santa (Cont'd from previous page)

into my lap. But she wouldn't look at me. She I hoisted him up onto my knee. couldn't. One look and she'd turn to stone. She'd be blinded for life.

"Chicken," she said to the ground.

"Chicken?" I said.

"Chicken," she repeated.

I looked at mother. "Fried or broiled?" I asked. "She wants some other things too," mother

"Ice skates," she said.

"Ice skates it is, and chicken."

The girl climbed down, but then her older sister would not climb up. When urged, she hid behind her mother.

"Let me get a picture," father said, standing still further behind them. "Okay, everybody, go to Santa Claus."

They walked toward me, but the older girl stayed hidden behind her mother. Then she peered out.

"Sit on his lap," father said. But she wouldn't. "Okay, then, would you stand next to Santa?" This she would do. It was the older girl, mother, me and the younger girl on my knee. "Smile," father said.

"Everybody gets a candy cane," I said. "Ho,

Next was a six-year-old boy with five or six adults trooping in behind him. All the adults had cameras. The six-year-old looked at me warily.

"Go tell him what you want, Nathan," one of the adults said. I held out my arms. Nathan decided. He stepped forward into my arms and

"What's your name?" I asked.

"Nathan."

"My name is, uh," it's so HARD not to say your real name, you have to think this through, "Santa Claus."

"I know."

Now the adults were arrayed in a semicircle in front of me, shooting flash picture after flash picture. A celebrity moment for the various households.

"Have you been a good boy?" I asked.

I got an odd reaction. He raised an eyebrow. "Certainly," he said. "And I want an iPhone for Christmas."

"That's a tall order," I said. "I'll see what I can do." I looked at the parents for advice. I got nods in return.

"Have a candy cane," I said. "Freshly made at the North Pole." Nathan looked at me. "And wrapped in plastic up there," I said. He took

And the kids kept coming. I think in total there were about 60 kids. It took about a half hour to get them all, one at a time, into the woodpaneled living room of the Hedges Inn there on Main Street, East Hampton and then out the back door. I wrote down nothing. I committed it all to memory. Everybody got candy canes.

It is amazing to me just how different every single kid was from every other. There were know-it-all kids. There were scared kids. There were astounded kids-it's him, he's real. And there were two kids who simply ran at me and leaped into my arms with a big full frontal hug. It's HIM, it's HIM!!

An hour earlier, at the end of a line of parade marchers, I had climbed high up into my sleigh with Mrs. Claus and set off down Main Street, heading from the Presbyterian Church to the Town Windmill and movie theater and then up Newtown Lane to the railroad station. Mrs. Claus and I waved to the hundreds of people lining the street on both sides. I smiled and said "Ho, ho, ho." Bing Crosby was singing "Let It Snow, Let It Snow, Let It Snow" and in front of us, from front to back, were, in order, these floats and displays:

Leading the way were the Color Guard of the U.S. Coast Guard, then the Mayor and the Town Crier, then the characters Peaches and the Donkey, the float from the Star of the East Lodge 843, the marchers from Dancehampton, the East Hampton Cub Scout Pack 426 float, the East Hampton Volunteer Ocean Rescue lifeguards, the East Hampton Classic Boat Society, Girl Scouts Unit 63, the Lion's Club (with the big happy lion), Midget Motor Sports Cars, the Schenck Fuel Services Truck, the Springs School Marching Band, eight farm tractors in formation, the YMCA East Hampton Rec Center Float, and then us, with eight people in reindeer suits that included cute little wiggly tails towing us along.

Merry Christmas, everybody. From the Huntting Inn, the Misses and I are heading back now to the North Pole to fulfill some of these orders.





MTK (Continued from page 20)

and crashed through two days before it was expected and it came through very fast.

The storm packed 110-mile-an-hour winds, blasted through at 60 miles an hour, which added to its rage, and as it came it brought a huge storm surge with it, that, here in Montauk, swept through the little town and ripped it to bits. Ten miles to the west, the storm flooded through Napeague, even putting the railroad tracks underwater. Montauk was now an island, inaccessible, and it was to remain that way for the next two days.

On the day that it hit, Perry Duryea, the Town Supervisor, was in East Hampton. Though much damage came to that town, Duryea's first concern was for his family and friends at the Fishing Village.

He could not get in touch with them. The telegraph office at the railroad station was not working. The phone lines were down. The trains were not running. There was nobody getting in or out. On the third day after the storm, he and some other officials requisitioned a tractor and a driver and spent several hours getting through to Montauk, where he found most of the village destroyed, washed away or torn off its foundations.

He also found his family, who rode out the storm in their home, which remained intact. Other residents of that village had abandoned their homes, run across the tracks and taken shelter inside the heavy railroad cars parked there. From there, they could watch their village die. Other Montauk fishermen trudged

An attempt was made to put some of the houses back on their foundations. Some succeeded.

Some didn't.

up the hill Montauk Manor and took shelter in the rooms there.

Supervisor Duryea sent out the following telegram to the Red Cross: "Montauk fishing village practically destroyed. Number of boats lost. Residences destroyed, several lives lost and missing. No water, lights or phone connections. Fishing industry wiped out. Immediate and necessary."

An attempt was made to put some of the houses back on their foundations. Some succeeded. Some didn't. Most of the residents vowed not to return. The village was too open, too vulnerable to storms. People re-settled, bringing their families and fishing boats to Lake Montauk, where a new inlet had been blasted.

And then, in 1942, it was over. World War II had broken out. The U. S. Navy decided to seize this broken property and on it build a Naval base where torpedoes, fresh from factories in Long Island City, could be brought out and tested. The residents were given a deadline, and soon thereafter there came the Navy bulldozers and construction crews.

Today, there are still a few remains of the former Montauk Fishing Village. Perry B. Duryea & Son, Inc. is still there, of course (now also a lobster house with an attendant outdoor café.)

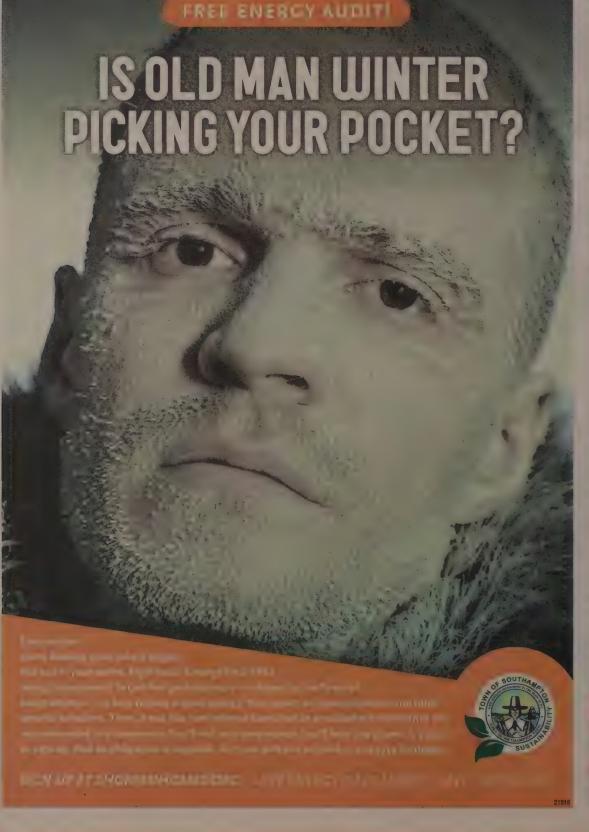
Along the paved road between Duryea's and what is now the condominium called Rough Riders Landing (built on some remains of the village), you will see two or three tiny homes on cinder blocks behind some fencing and hedges. Those were homes moved off from the fishing village. But that is it.

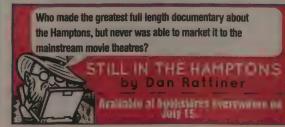
On the other hand, there is an entire diorama of the Montauk Fishing Village as it was around 1920, built and on display on a large table at the East Hampton Marine Museum on Bluff Road in Amagansett. It was built, in miniature, by a team led by Springs artist Ralph Carpentier in 1968 after that man and others conducted dozens of interviews with former residents of the village to discuss things such as whether this house was green or red or whatever.

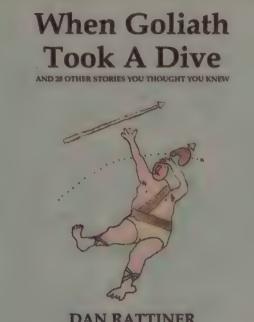
To build this model took years of painstaking effort. It is a great accomplishment. You owe it to yourself to go see it.

I said, early on in this article, that there were lessons to be learned from what happened to the Montauk Fishing Village in 1938. I think you know what these lessons are. But I think what with insurance policies, help from government agencies and declarations of state disaster areas, a lot of homes will be rebuilt right in the teeth of what can happen again.

Let us hope for the best.







Writing Goliath

Rewritten Fairytales, Stories and Legends Are Now a Book

BY DAN RATTINER

Thave written a book of 39 fairytales that I hope will make a family member or friend smile. They are not fairytales with new characters and plots. And they are not just the old fairytales with some new flourish or illustrations. They are the familiar characters from the old fairytales—Goldilocks, Samson and Delilah, the Big Bad Wolf and so forth—but they have got themselves in a whole new kind of trouble, either repeating their familiar episodes in unfamiliar ways or by finding themselves in whole new situations. The title of the book is When Goliath Took a Dive.

For example, what if Goldilocks had only three dwarfs working down in the mine while Snow White had seven bears? I could have them meet up in a meadow, Snow White coming home from the mine in need of many more workmen and Goldilocks sitting at a picnic table with too many restless and squirmy bears

eating porridge. What would happen?

Or what if, in digging at a construction site in lower Manhattan, workmen discovered the minutes of the Patriots' committee meetings in 1776 after Betsy Ross was selected to design the flag? She shows up at one weekly meeting after another with one design after another, each worse than the one before. How would that work out?

In a way, writing these tales was something of a writer's delight for me. I'd just plop down some characters and watch them run around. They'd be angry, scared, happy, puzzled, loving, gullible—all the things that characters tend to be. But maybe they'd break some new ground.

When they did, and certainly the Big Bad Wolf was one who did, it was sure news to me. Who was writing these stories, anyway? Where did this stuff come from?

The stories each took me about two hours to write. Mostly, they are each three or four pages

long. And they can each be read aloud in 15 minutes. But to whom? To yourself? To a kid? To a broadminded adult? I don't know. I'm just putting them out there.

I've illustrated each of these stories with one or two cartoons. In the Betsy Ross story, she is holding up a flag whose main feature is a nasty-looking fanged snake. The background is pink, she says, for the Women's Movement. Ross herself is no treat. She wears too much lipstick. She looks sort of batty. The committee members are stroking their beards trying not to look horrified.

I think the genesis for this book came from my Uncle Ed. He's now passed on. But when I was a little boy, he'd tell me these fantastic stories that he just sort of made up on the spot but which somehow relate to reality.

One story he told I vividly remember. He had been a soldier. His job, he said, was to guard the Parsippany Reservoir (Cont'd on next page)

Who's Number One? Nobody...Everybody!

BY OLIVER PETERSON

With their Long Island Class B Championship last year and with their best players leading them again, the Southampton High School Lady Mariners basketball team is poised for another strong season in 2013. But a repeat championship isn't going to happen for Southampton this year. On the other hand, the team won't lose a single game, either. How can a team play an entire season and never lose a game, yet still not win a championship? By not winning any games, of course.

The Southampton School District recently decided that, starting with the Class of 2014, they will eliminate class rankings and do away with valedictorian and salutatorian distinctions

Instead, students with high grades will graduate summa cum laude, magna cum laude or just cum laude, based on GPA. There might be 9 or 90 summa cum laude students, so Southampton students should get a good leg up with college acceptance boards. The new rules also include a clause that will do away with competitive high school sports, but, due to a clerical error, this clause went into effect at the start of this winter's basketball season.

According to Arnie Lyle, director of the district's newest committee, Southampton Athletics Means Everyone (SAME), Mariners teams will no longer win games or championships, since it would be unfair to the opposing teams that tried, "A team that plays well—or even not so well—should feel

good about its achievements. Losing a game, especially a championship game, could be hard to take," Lyle said. "We don't want our kids to experience coming in second, or worse, at such a fragile time in their lives."

The new "No-Loss-No-Win" system has been very successful during initial non-league games, Lyle said, explaining how Mariners basketball games now work. "We play just like normal, we just keep the scoreboard locked at 100 points," he said. Southampton records no individual statistics, either, though opposing teams are permitted to keep their "less progressive" scoring and statistics in private.

"We also instruct the crowd to cheer for every basket attempt, even if it's a horrendous air ball," Lyle said, quickly (Cont'd on next page)

Goliath (Cont'd from previous page)

in New Jersey. He sat there for days and days. Then one day, he saw a whole line of Germans sneaking along the curved shoreline of the reservoir, up to no good. He put a single bullet in his rifle, aimed, fired, and it went through every one of those soldiers, around the rest of the reservoir and landed, kerplunk, right back into the breech of his gun, ready to be fired again. He got a medal for that.

Featured in this book are tales of Hannibal, Ben Franklin, Sir Isaac Newton, Bigfoot, Noah and Paul Revere among many, many others. They are billed as "stories you thought you knew"

To give you a sense of the writing, here is one of the entries of the minutes of the meeting with Betsy Ross.

"August 2, 1998

The fourth meeting of the flag committee was held at the home of John Hancock beginning at 8 p.m. Six of the seven members were present. While waiting for Mrs. Ross a vote was taken about the pink snake on the black background and it was six to nothing against. It was asked if someone could contact Wayne and ask him how he would vote as he was believed to be down at Fraunces Tavern and Jefferson said that he should not be asked to vote on the flag without seeing it, and they would not disgrace it by bringing it to him in a tavern and if he wanted to see it he could jolly well come to the meetings. There was a mumbled assent about this comment.

Mrs. Ross arrived at 9 p.m. and asked how

they had liked her flag and they told her they had something different in mind, that it might be fine for a country, but not this country. She seemed angered at this and said that was all the sewing she intended to do and if they wanted her to design another flag that she would do that, but she wouldn't sew it, but the committee would have to pay people to sew it and she would supervise them. Everybody agreed to give Mrs. Ross a second try. And they said they would pay one shilling to Mrs. Ross and she could pass it on and she said that was a pretty tiny sum for such a project but would make it do. The meeting was then adjourned."

"When Goliath Took a Dive" is available at BookHampton and Canio's Books for \$26.95 and also online, for \$9.95, as an eBook at Barnes & Noble and Amazon. (Think Nooks and Kindles.)

One (Cont'd from previous page)

adding, "Don't quote me on the 'horrendous air ball' part. Our kids don't get air balls or misses anymore—we call them 'good tries."

The SAME director noted that teams are also required to hug their opponents after home games. "We couldn't get other schools to sign off on hugging in their gyms, but I'm hoping they turn around on this one," Lyle said. "Like the pursuit of academic excellence and/or superiority, sports should be a love-in, not all this cutthroat business of rank and position."

A district coach, who spoke on the condition of anonymity, put down his crossword puzzle and virgin piña colada during an after-school practice last week to discuss the benefits he sees in No-Win-No-Loss. "Look, these players are learning to be independent and strong without the pressures of winning or losing. I'm allowing them to be self-starters, since I don't have to make sure they're performing at such a high level."

One player, who also asked to remain anonymous, took a break from texting her boyfriend during practice to share her thoughts. "It's all good. It took a while to get used to the idea, but it's pretty awesome, actually. It turns out I'm pretty happy just chillin' when no one is forcing us to work so hard," she said. "This has been totally awesome for my social life, too."

Opponents of No-Win-No-Loss say that since the new rule does not allow individual player stats to be recorded, it could lead to fewer college athletic scholarships. But SAME supporters believe the student-athletes could get a real boost. "I think athletic scholarships will be at an all-time high in Southampton," Lyle said. "We're hoping colleges will see that every one of our athletes is a winner, since none of them are losers."

Following five scrimmages, the Southampton boys basketball team begins its League VII season at Center Moriches at 6:15 p.m. on Wednesday, December 12.

The Lady Mariners will play a tournament at 2 p.m. on Saturday, Dec. 8 at Suffolk Community College and a non-league game at Sachem East at 6:15 p.m. on Wednesday, December 12 before starting the League VII season with a home game and hugs against Center Moriches at 7 p.m. on Friday, Dec. 14.



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Remembering Jerry Finkelstein

BY TOM ALLON

The last of the old-style publishing and political power brokers in New York City left us for the great cigar bar in the sky last week.

Jerry Finkelstein, 96, a legendary newspaper publisher and political kingmaker, was my boss and mentor for 15 years. I am among many in New York who will mourn his death and will try to celebrate his colorful, charismatic life with fond reminiscences of a man who could have leapt off the pages of a Damon Runyan novel.

Everybody in New York's local political world in the late 20th century had a favorite Jerry Finkelstein story. One of mine is the tale of how he launched Barbara Walters' television career back in the 1950s. At the time, Finkelstein owned a public relations firm with the late political guru Tex McCrary. Two of their employees were young hotshots, William Safire (who later went onto fame as a *New York Times* columnist) and a young woman named Barbara Walters.

After two years toiling at the firm, Walters went in to see her boss, Mr. Finkelstein, to ask for a raise. "Not yet, sweetheart," Finkelstein said, with a cigar dangling from one side of his mouth. With that, Walters turned around, quit and sought her fame and fortune in television.

Safire, one of the great political columnists and linguists of his time, once inscribed in one of his books he gave to Finkelstein: "To Jerry: Who taught me all I know, but not all he knows."

That summed up Jerry Finkelstein's genius. He was always two chess moves ahead of you and you had to listen closely to his quiet instructions to glean a lesson. If you weren't on your toes, you'd miss a thing or two.

In his younger years, he was a political reformer, who was a major player in Robert Caro's famous New York City tome, *The Power Broker*, which was about the life and times of Robert Moses. Jerry was proud that he was one of the few people who stood up to the all-powerful master builder, Moses, and he learned a lot about how to pull the levers of power from those early political wars.

Finkelstein was also a pioneer in publishing—building a mini-empire in legal publishing (*The New York Law Journal* and *National Law Journal*), in weekly community newspapers (a chain of 23 weeklies in the metropolitan area in the 1990s) and helping to build a powerful resort newspaper in the Hamptons (*Dan's Papers*).

I'll never forget his wise advice to Dan Rattiner, whose 28-page weekly newspaper was struggling in the Hamptons in the late 1980s until Finkelstein bought a controlling interest in it: "Dan, there are three things you have to do to grow your newspaper. First, put a glossy wrap on it each week so you can get luxury advertisers like Revlon. Two, hire 10 kids every Saturday to throw the newspaper on every mansion lawn in Southampton and East Hampton. And three, stop being a schmuck who writes about the fishermen and start writing about the moguls who come out to the Hamptons."

Dan, wisely, followed these instructions to a tee. Within two summers under Jerry Finkelstein's tutelage, *Dan's Papers* went from 28 pages to 324 pages some summer weeks. Dan called me in a panic one late June day and said: "I have a crisis. I just called the printing plant

and they can only print 324 pages and I have advertisers that we can't fit into our July 4th edition. What should I do?"

I said: "What should you do? Thank whatever g-d you pray to that you met Jerry Finkelstein."

Jerry was a political mastermind who was able to convince Robert Kennedy to run for Senator in New York in 1964. Jerry knew how to play both sides of the political aisle and became close to not just Kennedy but also to Republicans like New York Governor and later U.S. Vice President Nelson Rockefeller and Senator Alfonse D'Amato. Jerry was even able to maneuver and spend a small fortune to get his own son, Andy Stein, elected City Council President, a heartbeat away from being New

York City Mayor in the late 1980s.

Jerry was all about family—he had a wonderful, loving wife of more than six decades, Shirley, two sons who revered him, eight grandchildren he doted on and who loved him dearly and many loyal friends who stayed with him until his last days at America's most expensive nursing home, The Carlyle Hotel.

With his passing, an era in New York City history goes with him. I am one of the many New Yorkers, who, like William Safire, can say that Jerry taught me all I know about publishing and politics. But not all that he knew.

Jerry Finkelstein, a great New Yorker, RIP. — Tom Allon is a 2013 candidate for Mayor of New York City.



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Gulls (Continued from page 21)

get airborne due to the size and weight of the still-wriggling eel whipping around his head.

The gull decided paddling alongside the pier was his best shot, and he waddled in the water the full 70 yards from the piling to the beach in front of the windmill, at the foot of the North Haven bridge. With all that "gull paddling," you would have thought he'd be completely tuckered out, but this sucker just flipped the eel down on the beach, whacked that eel a few in the skull and upended him into his maw, then down to his craw and gobble, gobble, gobbled, until it was gone.

When I told that story to a friend's son he immediately replied, "Yeah, but now he can't fly."

Later, I thought on that—he doesn't have Organic Recyclers.

any natural predators, and if later threatened by a stray fox or dog, he could probably get enough flight to get out of harm's way.

I spoke with Larry Penny, the retired director of the East Hampton Natural Resources Department, about this and we agreed that without the eel wriggling the center of gravity would change, and the "flight or fight" energy from a predator threat would ensure enough getaway flight.

That would not have been a problem for very long, considering the cast-iron constitution of any gull's stomach, which allows them to clean up all kinds of organic garbage for us all around our little fishing village.

Just think of these gulls as our fine-feathered Organic Recyclers.



(Cont'd from page 18)

As seen on TV: Happy Quogue couple Michael J. Fox and Tracy Pollan snuggled up for Gap's new holiday ad campaign, "Love Comes in Every Shade." East Hampton's Mariska Hargitay will be honored with a Muse Award from New York Women in Film and Television later this month. The award "celebrates the vision and achievements of women who work in the entertainment industry." All proceeds from the event will go to the Charity FoodBank of New Jersey and its partners. Amagansett's Lorne Michaels is teaming up with Saturday Night Live star Kenan Thompson for a new show for NBC. Thompson will star as Kenan Monroe, who moves from the city into his in-laws' house in the suburbs. Michaels will produce. Bridgehampton's Christie Brinkley guest-starred on Parks and Recreation this week, playing Jerry's wife as the sitcom couple hosted a holiday party.

Amagansett's **Alec Baldwin** recently donated \$1 million to New York University's Tisch School of the Arts to support the school's Alec Baldwin Drama Scholarship Fund and the Talent Identification Process. The NYU alum contributed the same amount in 2009.

What's cooking: Dan's Papers cooking columnist Silvia Lehrer will be giving a reading of and signing her book Savoring the Hamptons: Discovering the Food and Wine of Long Island's East End with hors d'oeuvre tastings from the book, on Sunday, December 9 at Lieb Cellars new tasting room in Cutchogue. Read the latest on Chef Tom Colicchio in Silvia's column on page 50. Word is that Chef Keith Luce has left the Jedediah Hawkins Inn in Jamesport and that Chef Alex Algieri (formerly of North Fork Oyster Company) is in the kitchen there. Chef and farmer extraordinaire Patty Gentry is advising Isabella Rossellini on how to start a farm of her own on Rossellini's Bellport property. Gentry's mentors, Bette Lacina and Dale Haubrich of Dale & Bette's Farm in Bridgehampton, are as proud as a hen with a chick.

South Fork residents continue Hurricane Sandy relief efforts. On CharityFolks.com, Amagansett's **Sarah Jessica Parker** is auctioning off dinner with her and Bravo's **Andy Cohen** at Blue Hill in Manhattan, while Water Mill's **Kelly Ripa** is offering a chance to meet her and *Live!* co-host **Michael Strahan** during a show taping.

Read more South O' the Highway news at danshamptons.com



Happy Holidays: Change Your Name!

BY MR. SNEIV

This holiday season I have decided to give a gift to those readers living in Southampton—The Gift of Life. What would you say if I told you that Mr. Sneiv could increase the life expectancy of those persons living in Southampton? Oh ye of little faith.

It seems that there is a correlation between a person's name and their life expectancy. This information is routinely assembled for many cities and municipalities and Southampton is no exception.

This type of information is important for several reasons. It can serve as a notice to some people that they should be more diligent about their wellbeing. Others will know when the time is right to update their last will and testament. Lastly, is important for parents in naming their children.

We live in an age of advanced medical technology but as a hedge against premature death, change your name to Charles or Helen.

According to statistics compiled over the last 70 years, if you live in Southampton and your first name is Charles, you are in pretty good shape. They have reported 64 deceased people on record from Southampton who have been named Charles. They lived an average of 77.8 years. On the other hand, if your name is Robert you should be concerned. Fifty-six Roberts have been recorded as deceased and they only lived an average of 72.9 years. That is significantly less than those named Charles.

John is a very common name and as such, 146 of them on record have passed. They lived an average of 75.5 years. Those named James, 66 in all, averaged 76.4 years. Seventy-seven Josephs just barely edged out the Jameses at 77.6 years. Williams, 112 of them, were recorded at 75.1 years. Last but not least there were 67 Georges and they lived an average of 76.3 years.

If you are a woman living in Southampton and named Helen...congratulations. Of the 89 reported Helens of Southampton who have come before you, they lived an average of 81.1 years. Marys should be happy too, because the 102 of them that have passed lived to 80.7 years. Margarets should not be worried either, as the 59 previous residents with that name lived to be 80.1 years. I could go on with the women's names but I will save literary space by saying that woman typically outlive men, no matter what the name.

Last names have been tracked and recorded as well. If you are a male or female and have the last name of Edwards, you will be happy to know that the other 14 people who have passed in Southampton with the same name lived to an average 80.9 years. The 24 people named White carried on for an average of 80.7 years. However, if your last name is Smith, those 50 souls only lived to be an average of 75.3 years. One Southampton last name, and 17 of them have passed, only lived an average of 65.5 years. I am hesitant to reveal this last name, but it is identified in the website I reference at the

end of this article.

The good news is that if you are over 39 years old and are still alive while reading this article, no matter what your name is, you can be happy you live in this century. That is because, according to EH.NET ENCYCLOPEDIA, the life expectancy of someone born in the United States in 1850 was only 38.3 years.

Sure we live in an age of advanced medical technology, but as a hedge against premature death I suggest the majority of men living in Southampton legally change their name to Charles and the women to Helen. For good measure, they may also consider changing the last name to Edwards. There is really very little downside to this, other than the fact that many

Southampton mail carriers might suffer nervous breakdowns as a result of the confusion.

So this is my holiday gift to those living in Southampton. You are welcome!

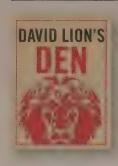
This and more Southampton info. is available at www.city-data.com/city/Southampton-New-York.html. Their people indicated the information referenced herein was derived from that which was reported from the period spanning the years 1940 to 2010.

What name or "handle" do you think will allow you you live long and prosper in the Hamptons? Do you think Sneiv will live longer because his first name is Mister? Tell us today at danshamptons.com.



Want to Know Where My Phone Has Been?

BY DAVID LION RATTINER



I have an absolutely terrible habit of watching Netflix on my iPhone. It has led to a disaster of epic proportions.

I'm one of the lucky ones who signed up for an unlimited data plan when they were first made available and have thus been grandfathered into

of a player).

My entire life flashed before my

eyes. I remembered my first kiss

in eighth grade (yes, I was sort

the new system in which nobody is able to buy unlimited data anymore. This has forced me to abuse my 50-bucks-a-month data plan

as much as possible, because if I don't use it then the whole purpose of having the unlimited data plan will be lost. And the best way to use up data on your phone is to watch movies and

TV shows. So pretty much everywhere I go, I watch Netflix.

Life has been beautiful.

I no longer go to the gym to work out. Instead, I go to the movies—which just happens to be inside my gym, where I watch *The Big Lebowski* on the Stairmaster.

I also no longer go to the bathroom. I go to the movies...where this patron has the opportunity

to sit on a toilet bowl for as long as he wishes, even take his pants off, and watch *The Grey*. How can you beat it?

My universe was turned upside down last week

I was at the toilet theater watching an episode of *Revenge* (god, that Amanda is such a @#\$@) and was absolutely stunned when the evil mom ordered the murder of her best friend by having her thrown off an apartment building in New York City. "OH MY GOD!" I cried as I jumped up off of the toilet. Shocked, I violently shook my phone, and then, in slow motion, watched in horror as my phone slipped through my fingers and fell down toward the abyss of modern plumbing that connects all of us as Americans.

My entire life flashed before my eyes. I remembered my childhood. I remembered going crabbing at Albert's Landing. I remember my first kiss in eighth grade (yes, I was sort

of a player). I saw my future grandchildren, I... *Plop.*

And suddenly, I was back in the real world. My iPhone in the toilet, *Revenge* still playing, me in a total panic. Pants off, I raced to the closet, grabbed some rubber gloves and fished my iPhone out of the toilet. It was still working. As if I were trying to revive a dying old man, I started to cry out, "Stay with me. God damn it,

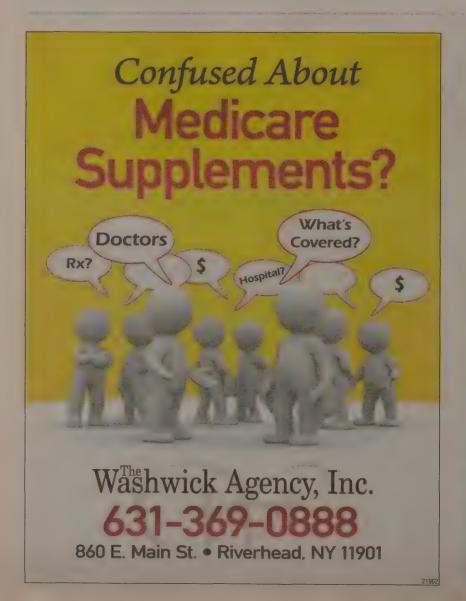


stay with me! Don't die on me now, you son of a bitch! My upgrade isn't until February!"

Then, like the final scene of *Terminator 2* (which I just saw on Netflix—great movie) where Arnold gets dipped into a vat of molten steel and then gives the thumbs up, my iPhone shut down.

I headed to Radio Shack in Southampton. There was nothing they could do. I could either wait until February to get an upgrade and get a POS cellphone in the mean time, or I could buy an iPhone 5 for retail—nearly \$1,000.

I got the POS cellphone, and what a POS it is. No Netflix, no Pandora, even my Ameritrade app isn't supported on this "smart" phone, which is arguably the dumbest phone of them all. It does get radio, however. So now I'm back at the gym, switching between NPR and conservative radio while on the Stairmaster, counting the days until February.







GUEST ESSAY

Cedar Lawn

BY MICHELLE THOMPSON

M aybe I should clean the headstone, I thought. There's lots of moss on it.

I always did have trouble finding it. Somehow I could never seem to commit to memory the letter of the row where Daddy was buried. No matter which memory tricks I tried-was it row "M" for Michelle, or "F" for father...? Up and down each row I drove, finally stopping to walk. And there I stood, in the familiar but foreign, like an allied soldier returning to Normandy after 40 years. The body recognizes what the mind has long since suppressed. Brown, worn leather clogs decorated my feet this day and seemed to pull me with a force of their own in the right direction; in a path the shiny black patent leather Buster Browns knew all too well from that infamous day in the summer of 1972, as this six-year-old approached the coffin. Rays from the sun burned hot as they bounced off the polished brass, blinding her for a moment to the reality of what she was about to see. Dirt. Lots of dirt in piles, but no, not the fun kind that I can play in, she thought.

The people—all these people—all over, with their handkerchiefs and tears, embarrassing her with their constant stares. And the guns—BANG! BANG! Over, and over, and over—"Mommy, make it stop! It hurts my ears!," she cried. "Why are they doing this? What is going on? Why is Daddy in that box? Don't put him down that hole. Gross!"

A bird flies by, wings expanded in flight leaving in its wake just enough noise to bring me back to the present. Cedar Lawn Cemetery is peaceful on this summer day in 2012 and really quite beautiful, with a serenity that belies its purpose. Off Cooper Lane, in the heart of East Hampton Village, it houses sons and daughters of the Town's founding families. Lester, Miller, Edwards, Hedges and Topping—they're all here. Baymen, farmers—even my first grade teacher, Mrs. Amaden's spirit greets me as I turn the corner. And there's Mr. Reutershan, who taught me to play the flute at the Springs School. No, I am not alone.



Michelle Thompson is a mother of two from Springs and the proud niece of local baymen. Thompson has a passion for advocacy in the non-profit sector as well as for writing: non-fiction, poetry and (fingers crossed!) a screenplay.

The soil is wet from the early rain, leaving footprints with each step that I take in my search of the elusive grave. And yet there, past the large green hedge, I am summoned by that old marble flat tombstone—once pure white but now weathered by that enemy, Time:

Fred K. Thompson South Carolina T Sgt US Air Force WW II Korea Vietnam April 30, 1927 July 14, 1972

The tiny flag sticks up out of the ground next to his name, like one of the many medals that used to blanket his uniform. Boy Scouts who placed it there remind me now of the Memorial Day that is a national holiday, that lives annually in this nation, and not just in the hearts of the survivors. War words seem to jump out at me, and they startle me today: WWII, Korea, Vietnam. Attempting to compute the mathematical probability of a 45-year-old man serving in three wars confounds me, but I chuckle as I bend down to touch the letters. My fingertips gently graze these engravings and evidence of a life only the person beneath that headstone will ever really know. Perhaps this is enough, though—this sensory exchange with this man of extraordinary purpose leaves me humbled and grateful. This marble testifies to words unspoken.

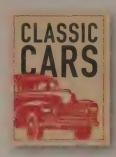
But my memories take me back to those days at the Montauk Air Base, walking with him handin-hand to the commissary for an ice cream. The big SAGE radar he commanded loomed in the distance as I wondered how my Daddy got all the way up to the top. I thought of our drives to Louse Point in Springs in that old blue Plymouth station wagon, watching the waves dance as the sunlight bounced off the water. And I remembered his taking an extra minute to drop me off at a birthday party that time. On Copeces Lane balloons marked the driveway to Doreen's house as I was jumping out of my seat with excitement. The garage door was open to reveal the party decorations and picnic table replete with favors and treats. My friends were walking about and I said, "Bye, Daddy!" but he paused for a moment and looked at me, taking in every moment, as time seemed to stand still. The birthday girl greeted me at the car as I again bid my father goodbye, bounding happily up the driveway, stopping and turning once more to wave, on that summer day in July,1972.



This essay is one of the many nonfiction essays entered in the Dan's Papers \$6,000 Literary Prize competition. We editors liked this entry and present it here, hoping you'll enjoy it too.

Watch Out: The Snow Is Coming!

BY BOB GELBER



Once upon a time long ago there were winters, during the Jurassic period of transportation, when most cars had stick shifts and wind-up windows at least there were no actual dinosaurs. Nobody drove SUVs. Today, in the modern car era, we are surrounded by carnivorous,

giant, fuel-eating four-wheel drive vehicles. How did we live without these dinosaurs of the highway? Quite well, thank you.

Nobody had four-wheel drive years ago and yet we all survived in the snowiest of winters. Virtually all cars built in the '40s, '50s and '60s were rear-wheel drive, which traditionally are not as sure-footed in the snow as modern front-wheel drive vehicles. However, as noted, we all got down the road somehow.

I have a vividly bad memory of a moment in my 1952 Jaguar XK120MC coupe one snow-covered morning. Note: In those day's, cars like these were not valuable collector cars, but just another mode of daily transport. While hitting my brakes at a corner, the little green coupe just kept going and at 10 miles per hour slammed into the side of a Buick, wiping out my right front fender. There was a sheet of ice hidden under the snow. The only modern consolation to all this is the fact

that today, even if you were driving a 4WD SUV under the exact conditions, probably the same thing would happen. Snow is friendly; ice has no friends.

Another surprising winter car story concerns my 1965 Ferrari 250GT Lusso coupe, which I used as a daily driver. I drove it up to Vermont prectically every winter weekend to my rented group ski house, through the worst of conditions. It always got me there. The amazing thing about this "temperamental" exotic car was that on the coldest of nights in Vermont (sometimes 20 below) it was the only car in the driveway that would start in the morning. Next to my old 1985 Mercedes 500 and current Lexus IS300, that old Ferrari was the most dependable car I have ever owned.

Two other cars that were great ski cars were my old 1954 Porsche Speedster and my 1969 Citroen ID 19 Sedan. Boy, did they go well in the snow, and for good reason. With the little Porsche, the engine was in the rear and so was most of the weight of the car. The opposite was true of the Citroen, which was an early front-engine, front-wheel-drive car with most of its weight above the front wheels. These weight factors put weight right smack above the driving wheels and gave both these vehicles great traction under snow conditions. Other early cars of this era were also very good in the snow. Early air-cooled Volkswagens, Saabs and Minis were sure-footed snowmen when the ground turned cold and white. In fact, during that era, these were the cars that seemed to win the grueling snow-covered European Monte-Carlo Rallye every year.

In prehistoric days snow never stopped any driver. In severe snow conditions a lot of American cars had snow tires put onto the rear wheels. In seriously deep snow, tire chains were draped around tires. These medieval chains really worked; however, they were noisy and did absolutely nothing to inspire confidence when driving at speeds over 30 miles per hour. Like I said, these were primitive times, but you usually made it to your destination.

Another thing about cars in those winter days, with the exception of the air-cooled Volkswagens and Porsches, most had pretty good heaters. But, and it's a big but, they had terrible defrosters. It was quite common for the windows to fog up, especially in the rear, when it got cold. Today, virtually every car has a heated rear window, and some even have heated front windshields. New cars also have great defrosters. However, if you get caught in a heavy snowstorm, we are still driving with Trico's nearly 100-year-old invention, the simple windshield wiper. Please somebody invent a better way of cleaning our windows during a snowstorm. You'll make a billion.

So there you have it. It wasn't so bad in the old days. Today, four-wheel-drive SUVs certainly are family-friendly and go well in the snow, so drive one if you enjoy feeding lumbering, hungry dinosaurs. I'd rather be driving a Porsche Cabriolet in Fort Lauderdale.

Holiday Gift Guide Part I

BY MATTHEW APFEL



The coolest thing about writing a tech column is that I never run out of stuff to talk about. Between new products, new versions of products, and new updates to improve new versions of products, there's always some "next big thing" just around the corner.

Here's an example: Dan and the editors asked me to write a column imagining great technology items I wish the world would invent in 2013. I did some thinking, surfed the web, and actually ended up finding many of these gadgets. These next big things already exist.

When you think about it, the real question to consider is not whether the item exists today; it's whether the item will still be useful tomorrow.

So for this year's Holiday Gift Guide, I'm going to look at gadgets that you'll still own and still use when you're reading this column next year. We'll start with the ladies.

iPad Mini

Over the past few years, Apple has been the poster child for making its own tech obsolete. Folks who bought the original iPad—about 10 million of us—were pretty bummed out when the iPad 2 came along and blew the old one away.

Despite this track record, I think the iPad Mini will definitely hold up for a year. Size does matter. This device is so new, so packed with features, and so portable that I can't possibly see Apple coming out with anything to top it in 2013. It's expensive, but this is the Apple tablet that truly competes with smaller readers like the Kindle.

"UP" Health Bracelet

I've written about health bracelets before, and I am fully aware that giving a weight-loss gift to a woman has massive backfire potential. But the UP is really catching on; it's poised to break out in 2013.

The UP is like a high-tech mood ring. Only it's real, and it tells you things you want to know. You wear the bracelet all the time. It monitors your sleep patterns and physical movements, silently collecting data. It connects to a smartphone app, which you use to enter your meals and other information. For instance, you can snap a photo of the meal you just ate and the app searches its database to let you know its key nutritional information.

The UP processes all of this data and delivers really insightful suggestions for improving your health. It can help you refine your sleep patterns, take little steps to burn more calories, and ultimately change your daily routines for the better.

At \$129.99, the UP is not cheap. Early models experienced durability issues, which seem

to be resolved. The UP also requires a real commitment from the user; it won't help if you don't engage with it on a daily basis. So while I can't guarantee that the woman in your life will still be using the UP a year from now, I am fairly certain that this gadget will still be very relevant.

Polaroid PoGo Mobile Printer

This is a risky selection. Polaroid is a company whose technology—instant photos—became so outdated that it barely exists. But the PoGo is a simple gadget that solves a specific problem: printing photos on the fly.

The PoGo is tiny—it fits in any bag or purse and in most coat pockets. It connects to your smartphone and lets you instantly print a 2x3 photo of the image you just snapped. The photos come out dry, on adhesive paper. So you can use them as stickers for your kids—a big crowd pleaser for birthday parties or visits to Agawam Park.

Are the images great? Not really. Is there a burning need to have printed photos right away when you can just view them on your phone? Probably not.

But many people forget all about those photos on our phones. Months later, we have to sync to iTunes, drag the digital photo to printing software, and then make the print. No one enjoys this process—and with the PoGo you can at least have a tactile photo in the moment. For around \$100, it's worth a shot (pun intended).

This Week's Cover Artist: Claus Hoie

BY MARION WOLBERG WEISS

while this week's cover by Claus Hoie brings back sweet memories of the artist who passed away several years ago, he's still very much part of our East End community. Just ask Judith Sneddon, Director of the Helen and Claus Hoie Charitable Foundation. She is in charge of donating the couple's paintings to various non-profit venues, some local and some not. Because of this, we can see how Hoie's legacy reaches far beyond our immediate environs.

We can also see Hoie's watercolors right in the middle of the Hamptons. They're permanently installed at Amagansett's Marine Museum. The work is taken from his well-received 1994 book, *The Log of the Whaler Helena*, and includes his written text, which accompanies the images. Such a book appeals to both children and adults alike, documenting, in log form, a whaling ship's journey. Not only is this endeavor a piece of art but also a celebration of whaling that's certainly appropriate for our surroundings (particularly Sag Harbor).

The subject matter is fitting as well when we consider that Hoie emigrated from Norway to America at the age of 12, keeping his connection with the sea throughout his life. During the Depression, he joined the Merchant Marines. During World War II, he trained with the Mountain Ski Infantry as part of the Norwegian-American Battalion.

Besides the sea, Hoie's subjects also include



No matter what the subject, Hoie's style can be described as gracious and charming. This week's cover art is now available as a Christmas card from East Hampton Historical.



legends and myths, perhaps recalling Norway's penchant for folktales and rites. For example, images of capturing whales in Hoie's book evoke rituals; even the cover image, "Skating on Town Pond," is a local tradition and ceremony welcoming the winter.

Even so, there are other images suggesting Hoie had diverse interests and passions.

First, there are his attractions to nature and the earth, which make sense since he and his wife, Helen, were intensely connected to their home and particularly the trees. One watercolor, "Growth of the Soil," brings this message home with deep tree roots pervading the space. Other works like "Nightfall" and "Xylocopa Virginica" feature a single insect.

Second, images of small towns/neighborhoods, including "Martha's Vineyard" and "Mulford Farm," are not only charming but familiar as well. Earth colors of brown and gold convey a natural ambience, too. Finally, there are figurative watercolors, where fantasy-like forms show a bird-woman ("Bird of Prey"), circus performers ("Morning Rehearsal") or a Flemenco dancer "Afternoon in Seville").

No matter what the subject, however, Hoie's style can be described as gracious and charming. This may have something to do with the medium of watercolor, but oddly enough, the words can also describe

Hoie himself. For those who knew him well, he is still sorely missed for his generous spirit, bond with people and sheer joy in his environment. Or, simply put, his love of life.

Through the generosity of a benefactor and the Helen & Claus Hoie Charitable Foundation, the East Hampton Historical Society has produced two beautiful holiday cards featuring memorable paintings by Hoie of iconic East Hampton scenes—one of Town Pond and one of Mulford Farm. Proceeds benefit the education committee of the East Hampton Historical Society. They cost \$25 for a box of 12 cards, six of each design. Contact the East Hampton Historical Society for information at 631-324-6850 or easthamptonhistorical.org.

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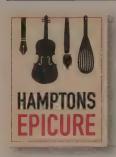
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Do Freebies Have a Cost?

BY STACY DERMONT



It's a good day at the Dan's Papers offices when we get a cookbook in the mail.

A great day is when we get two cookbooks in the mail.

When we deem a cookbook worthy of review, I'm usually the one to write it up. Sections Editor Kelly

Laffey took a shine to Ricky Lauren's Hamptons Food, Family and History earlier this year so she latched onto that one. When we get a new cookbook in it gives us all something new to think about. Like most offices, most of our break time and lunch discussions are food-

When I review a book I read it cover-to-cover. In the case of cookbooks, I also test run a recipe or two and often bring the results into the office

Last month we had the best day ever. We received a box of EIGHT cookbooks from a publisher. We also received a bunch of samplesized "spirits" (what I call "booze") from the public relations firm The Baddish Group (love that name!) AND...wait for it...a Hangover Prevention Patch from its manufacturer, Bytox! I guess it was MY best day ever because Kelly was off that day. I took it all home.

I figured I should wait for the weekend to give the hangover prevention device a go. Saturday found me out on the patio with a bunch of tiny bottles and a clear plastic patch on my arm that smelled exactly like Froot Loops.

I was a little reluctant to imbibe Cupcake Vineyard's Vanilla Vodka. I like some of their wines well enough but flavored vodkas can be frightening-especially when vanilla overkill

is a possibility. But this Vanilla Vodka was delish straight up. I mixed the second bottle into orange juice for a slightly Creamsicle screwdriver. Could be my new favorite mixed drink.

Four Roses Single Barrel Kentucky Straight Bourbon, huh? It came in an adorable little bottle. The flavor was fine. I mixed the second bottle with seltzer for a tall one.

In order to "stop hangovers

they start" the patch instructions are very clear and insistent you have to hydrate before, during and after drinking firewater. So I did.

The PR firm had also sent a "spirit" in a small glass skull, Crystal Head Vodka. I had to save that for my son. He'll love it. I'd rather he drank from a skull that get a skull tattoo, but I digress.

I wasn't sure I'd had enough alcohol to fully

test the anti-hangover patch so I quickly drank a glass of whatever wine we had on hand. I don't remember what that was. I don't really remember much about the rest of that night but when I woke up-no headache, no cotton mouth, no ringing or buzzing in my ears. Has Bytox really solved the age-old buzzkill of the

common hangover? I hope so. But, if you're reading this Mr. Bytox, feel free to send me more patches to test out.

Have you come up with a patch that prevents What about cellulite? flatulence? How about a patch for potheads that prevents the munchies? I'm always looking for stocking stuffers for my friends.

What's this? Ingrid at Gurney's just had full-size samples of their new line dropped off?! Gurney's Sea Water Spa's Revitalizing

Marine Shampoo and Conditioner, Toning Marine Shower Gel and Firming Marine Lotion? Full of natural ingredients like sea fennel, shea butter, brown algae, red algae, vitamins and dewberry! Yum. I'll probably have to battle our shopping writer Kendra Sommers in order to get this treasure home!

It's another great day at Dan's Papers!



before The home patio bar

A Candy Cane a Day...

BY KELLY LAFFEY



Merry Christmas! Candy canes are good for you! Well, sort of...

I recently read that smelling peppermint—the ultimate holiday treatcan boost energy levels. Though the nutritional value of candy canes is derailed by the amount of sugar they contain, I think

it's safe to reason that taking a whiff before you eat could give you the motivation to work it all off. They'd provide a much-needed perk to hit the gym when there are so many reasons to instead cuddle up by a fire with a cup of hot cocoa. (For the healthier alternative, try peppermint oil.)

Bonus: In addition to increasing your drive to exercise, peppermint may also increase your ability to focus.

Reading about peppermint made me think about other foods that have "secret" nutritional

The term "superfood" seems to be thrown around a lot. But what exactly makes up a "superfood?"

My recent research into the topic reveals that "superfoods" encompass a wide variety of foods. They do not, in fact, have an exact definition. But these are some key qualities:

"Superfood" is an unscientific term given to a

food that is believed to boost health. In essence, superfoods up the ante when compared to the wide array of fruits, veggies and proteins out there. They're all natural, not processed, and studies have shown that at the very least, consuming them boosts your overall mood.

Superfoods tend to target specific issues. For example, blueberries are "antioxidant superfoods." They're packed with antioxidants,

photoflavinoids, potassium and vitamin C. Snacking on blueberries can lower your risk of heart disease and cancer, and they're anti-inflammatory. (Inflammation can lead to a number of chronic diseases.) It's important to note that in fruit, color is key: With blueberries, the richer the blue, the more nutrition they pack.

Avocadoes are another type Health food? of superfood. They're high in fat, but the good kind-monosaturated fat. Monosaturated fat will help to protect you from heart disease. And avocadoes have the highest amount of fiber of any fruit, making them a good choice for people hoping to lower their cholesterol.

Maybe Christmas guac should become a seasonal staple? The green color could go nicely with some red wine...

(On second thought, scratch that pairing. Bleh.)

But who hasn't heard the age-old "dark

chocolate and red wine is good for you" expression? It's a valid one to dissect as the holiday season gets into full swing.

First, the chocolate. Studies suggest that dark chocolate is also packed with antioxidants and can lower blood pressure. As with fruit, color is key. Darker chocolate has lower sugar and fat content. (And you're usually obliged to eat less, because it's so rich.) Sixty percent or higher

cocoa is recommended.

My favorite chocolate is Ritter Sport, a European brand that is slowly inching its way into East End shops, including Target in Riverhead.

Red wine, too, is thought to be packed with antioxidants. When consumed in moderation, it can lower your risk of heart disease. It contains the compound resveratrol, which helps to reduce "bad" cholesterol and

lower the likelihood of blood clots.

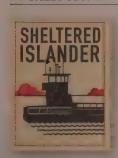
Brazil nuts have also recently come to my attention as a healthy snacking option. They're rich in selenium and B vitamins, which work to convert fat, proteins and carbs into energy. Research shows that they aid in balancing blood sugar levels, helping to regulate energy fluctuations. You're not going to peak and crash during the day. Unless, of course, you go on a candy cane eating binge.

I think I'm going to invest in a peppermint plant for the office.



Nana Rides the Pink Pony!

BY SALLY FLYNN



I'm secretly writing this article from my room. Not normal practice for me as a writer, unless I'm writing Santa my wish list, but my daughter has placed me on time-out for the rest of the day. It all started yesterday when my daughter, Chenoa, took her

four-year-old daughter, Sephira, and me to the mall for Christmas shopping. Chenoa is 25, and so mature; so she thinks. She waits in Black Friday lines without complaint, can pass by the Orange Julius without whining she wants a smoothie, she even carries hand sanitizer in her handbag. She's a total drag. I am 54, and I'm mature enough to know that it is far more fun to be immature. Nevertheless I try to be a good grandma when we go out, Chenoa just doesn't understand, the situation isn't always how it looks.

There was a carousel at this mall, and I being the wonderful Nana said I would take Sephira for a ride so Chenoa could go act adult somewhere else. I, with my impeccable taste, immediately picked out my pony. It was hot pink, with so much glitter it looked like a fairy threw up on it and it was posed in a frozen full sprint; too hot to trot. I pushed my way through a crowd of toddlers towards it, with Sephira under my arm in a football carry. I sat her down



on the blue-and-black stallion aside me and began to mount my beautiful beast. Then I felt it, a little chubby hand grabbing a wad of fabric on the side of my leg and yanking. "Nana, that's my pony, up please?" The audacity.

"No, that's your horsey right there, this one is Nana's."

"No, that's a boy horsey, Nana."

"Look kid, I coulda left you behind to fight for your own horse, besieged by five- and six-year-olds, but I didn't. You get the horse you get."

"But Nana, I wanna ride the pink pony!!!"

"Age before beauty, now beat it!"

Just then I felt a tug on my earlobe. I turned around and there was my mature daughter with a look on her face like I was too old to ride the carousel. I'm not too old, these kids are too young, they've got plenty of time to ride, I could be dead tomorrow. She didn't see it that way.

I'm helping my mother write this article because she's on punishment. I know what you're thinking—who would put their mother on time-out? Ugh, the things she does, if you only knew!

I can't take her anywhere. I thought she could be good when we went to take my daughter for Santa photos at Walmart. Instead, while I'm reviewing the pictures for print I hear gasps of horror from behind me. I already knew but I looked anyway, hoping maybe there was another crazy old lady causing commotion. Sephira's crying on the floor as her Nana has knocked her over to sit on Santa's lap to say she wants a pink glittery pony for Christmas. Then she planted one right on Santa, and asked what he was doing after Christmas. I know it's tough being 50 and single but come on!



NEWS BRIEFS

COMPILED BY KELLY LAFFEY

Hamptons International Film Festival Names New Executive Director

EAST HAMPTON: Anne Chaisson has been named the new Executive Director of the Hamptons International Film Festival. Chaisson has long been associated with the Festival, serving as Advisory Co-Chair since 2003.

The festival has also promoted David Nugent to Artistic Director. Nugent has served as Director of programming at the festival since 2008. He has also been teaching Documentary film history and American independent film history at The New School since 2004.

"I am humbled and honored to be taking over the helm of an organization that I have been affiliated with for over a decade and in a place where I've worked, lived and played for even double that time," said Chaisson. "I truly consider the Hamptons home and look forward to working closely with the board, David in his new role, staff and most importantly, the community and long time supporters that have made the festival a success for the last 20 years."

Town Approves Beach Restoration

SOUTHAMPTON: A proposed beach renourishment project in Water Mill, Bridgehampton and Sagaponack gained formal approval from the Southampton Town Board on Nov. 27. The roughly \$25 million project calls for over 2.5 million tons of sand to be brought onto the beaches between Flying Point and Towline Road—about a six-mile stretch. If approved in a public referendum, oceanfront residents in two special taxing districts would front the majority of the bill—ponying up \$21 million, plus they have agreed to cover about half of the town's roughly \$3 million share. The 125 property owners affected will be allowed to vote on the project

in an as-of-yet scheduled public

referendum.

Shelter Island Film Wins Take 2 Audience Award



SHELTER ISLAND: Jacqui Lofaro, executive director of the fifth annual Hamptons Take 2 Documentary Film Festival, has announced that the winner of the 2012 Audience Award was the film Shelter Island: Art + Friendship + Discovery. The 77-minute film, which screened to a full house on November 30, was directed by award-winning filmmaker Mike Canzoniero, co-produced by Carl MacLaren and Shawn Bell, edited by Ari Feldman, and filmed by Shawn Bell. It tells the story of Shelter Island outsider artist Harald Olson, who was befriended by Jimmy Olinkewicz, owner of the Shelter Island gas station where his work was first exhibited. The film documents their friendship and artistic journey. On hand at the festival besides filmmaker Canzoniero, second right, were the stars of the film, left to right, Jimmy's son, Alex Olinkewicz, Harald Olson and Jimmy Olinkiewicz. The Hamptons Take 2 Documentary Film Festival ran from November 30 through December 2 at Bay Street Theatre in Sag Harbor

East End Non-Profits Get a Boost from LICF & AFTEE



SAG HARBOR: All For The East End (AFTEE) announced on Dec. 4, that it received a grant award of \$15,000 from the Long Island Community Foundation to help create and manage the organization's first large-scale fundraiser. Scheduled for August 19, the fundraiser will be an all-day music festival at Martha Clara Vineyards in Riverhead. Proceeds from the event will start a new fund to financially aid, strengthen and support not-for-profits in the five East End towns.

"This is wonderful news," said Myron Levine, president and cofounder of AFTEE. "We are tremendously gratified that the Long Island Community Foundation believes in our mission, and that we will become a significant new and creative source for funding and organizational support for all the East End not-for-profits." He explained that it would be easier for local not-for-profits to concentrate on their own important missions, knowing AFTEE has their backs.

Levine said AFTEE would begin seeking community assistance from area businesses and professionals by asking that they become part of this effort to support local not-for-profits. "We already have some wonderful support from Bridgehampton National Bank, as our founding sponsor, Peconic Public Broadcasting, Dan's Papers LLC, Tanger Outlets, Southampton Hospital, Weber & Grahn, Peconic Bay Medical Center, Pure Insurance, Emil Norsic & Sons, Bates + Masi Architects, the honorable [NY State Assemblyman] Fred Thiele and our founding partners, Nile Rogers Productions, Martha Clara Vineyards and Hamptons Event Management."

Chris Stamp, 70

NEW YORK: East Hampton resident, psychotherapist and an early manager of legendary rock band The Who, Chris Stamp died at 70 in Manhattan on Saturday, November 24.

Stamp maintained a private practice in East Hampton and loved the East End, particularly Sag Harbor, his family told *The New York Times*.

Stamp was born in England and worked in theater as a prop man with his older brother, actor Terence Stamp, who introduced him to the business. He discovered The Who, then The High Numbers, with Kit Lambert in the 1960s and managed them until 1974. He was also executive producer of Ken Russell's 1975 film *Tommy*, The Who's rock opera about a young pinball sayant

Stamp created independent record label Track Records and produced many of The Who's albums, early albums and singles by Jimi Hendrix, and the hit song "Radar Love" by Golden Earring.

Stamp is survived by his wife of 33 years and fellow psychotherapist Calixte, as well as three daughters from his previous marriage—Sally Burgess, Annie and Rosie—and six grandchildren.

He was a Reiki master and trauma specialist and an ordained nondenominational reverend in the order of "The Sanctuary of the Beloved," according to *The New York Times*. Stamp practiced Buddhist meditation and holotropic breathing, and he went on silent retreats every year.

While performing in Detroit recently, The Who's Roger Daltrey shared his love for Stamp with his audience, remarking that Chris "flew into the universe on a pair of rainbow wings."

Stamp's family has asked that memorial donations be made to the Chris Stamp Memorial Fund to benefit the Wolf Mountain Santuary, PO Box 385, Lucerne Valley, CA 92356.

A celebration of Stamp's life was held at 2 p.m. on Tuesday, December 4, at the Old Whalers Church in Sag Harbor.

Get more East End news every day at danshamptons.com.

DAN'S GOES TO ...



1. "Peaches" and Debbie Miller Gates have marched in the parade for 15 years!

Santa Parade in East Hampton Village

On Saturday, Main Street and Newtown Lane in East Hampton Village were closed to make way for the Annual East Hampton Chamber of Commerce Santa Parade. There were firetrucks, Girl and Boy Scouts, antique cars, a donkey, Mr. and Mrs. Santa Claus...something for everyone. **Photographs by Richard Lewin**



2. This year's Santa's Sled passengers: Julie Ehm, Marion Lynn, Carol Kroupa (Mrs. Claus) and, of course, Santa (with the eyes of *Dan's Papers* Founder **Dan Rattiner**)



3. East Hampton Village Mayor Paul Rickenbach gets into the holiday spirit.



4. Local Girl Scouts shine!

The Christmas Spirit in Southampton Village

Horse-and-buggy rides, carolers, ballet dancers, cookies and hot cocoa were all part of the festivities kicking off the holiday season in front of the Southampton Chamber of Commerce Saturday afternoon. **Photographs by Tom Kochie**



1. Santa's on his way!



2. Carolers from Our Fabulous Variety Show perform in front of the Chamber of Commerce Building.



3. A preview of the upcoming Danse Arts production of "The Nutcracker"



4. The winning entry from The North Sea Fire Department!



5. Santa made an appearance at the reception in the Cultural Center

Westhampton Beach Tree Lighting

Westhampton Beach held their annual Tree and Menorah lighting ceremony on the village green this past Saturday evening. Residents were treated to Christmas carols performed by the Westhampton Beach High School Chorus, as well as hot cocoa, coffee, cookies and potato latkes, courtesy of the Hampton Coffee Company and Sweet Andy's Cookies. The event, sponsored by the Westhampton Beach Chamber of Commerce, was capped by a visit from Santa Claus, who arrived by firetruck. Photographs by Nicholas Chowske



Michael and Alex Garcia, of Westhampton Beach, tell Santa Claus what they'd like for Christmas at the annual Menorah and Christmas Tree Lighting ceremony on Saturday night.



2. Westhampton Beach residents gathered on the Village Green for the annual Menorah and Christmas Tree Lighting on Saturday evening.

ARF Fall for a Feline

Awesome cats and kittens all microchipped, neutered and up to date on vaccines of all descriptions were available for adoption at a fun-filled fair at the Bridgehampton Community House on Main Street. ARF did it again and created a wonderful event for the felines who were sooooooo happy to find a special home with the humans who came and found a special place in their hearts to adopt these wonderful pets. Photograph by **Barry Gordin**

1. James the Dancing Cat with Sara Davison ARF Executive Director



NORTH FORK EVENTS

So much to see and do this weekend!

WINERIES Drink in the whole

North Fork!

Macari's Early Wine Chardonnay Pleases

BY LENN THOMPSON

Its release was just before Thanksgiving, so I'm a bit behind on this—but I'm over Beaujolais nouveau. I have no use for it. I love Cru Beaujolais, particularly Morgon and Fleurie, but I think nouveau is just a waste of your money.

It's mostly about the spectacle (and the marketing) and the wines often disappoint. I'd rather wait until Cru stuff is released (or just drink 2010s—which are

But when it comes to local nouveau wines (there are a few), I always look forward to Macari Vineyards' "Early Wine" chardonnay, even if it varies (sometimes wildly) from year to year.

Inspired by the jungwein (young wine) of consulting winemaker Helmut Gangl's homeland (Austria) they are often served in heuriger, which are sort of like wine bar-cafeteria hybrids, shortly after harvest.

The chardonnay grapes that went into Macari's latest edition of "Early Wine" were harvested on August 29, and the wine was bottled less than two months later on October 22.

After a couple editions that I liked but didn't love, the Macari Vineyards 2012 "Early Wine" Chardonnay (\$17) is my favorite edition since the 2009.

The nose is fresh and playful with an interplay between green apple, Bartlett pear and apple blossom aromas backed by subtle lemon-lime citrus zest notes.

That distinct apple-pear-blossom character carries



Stock up this season!

over to the medium-light bodied palate, which is similarly fresh, juicy and delivers the sort of tension between acidity and residual sugar that often defines good riesling. Ultimately, it finishes nearly dry and lingers with notes of flowers and green apple skin.

Straightforward, charming and delicious—this is a wine I'd be happy to drink regularly, particularly with food (poultry and pork for sure).

Noted importer Terry Theise has written about how not every wine needs to be a life event and "the best" of anything. He'd argue that sometimes we need wine to serve merely as a companion over the course of an evening. This is one such wine. I found myself reaching for the bottle again and again throughout the evening, well after all my tasting was done.

If you stop in at Macari Vineyards to taste this wine, you might as well taste the Macari Vineyards 2005 Reserve Merlot (\$36). Few local wineries allow wines to mature this long before release-but Macari's patience means you don't have to have the self-control to age the wine yourself. The prolonged cellaring makes for an earthy, nuanced wine—a true standout.

To explore the results of the recent 2012 harvest beyond Macari's Early Wine, head over to Paumanok Vineyards where winemaker Kareem Massoud has bottled three wines-2012 Chenin Blanc, 2012 Festival Chardonnay

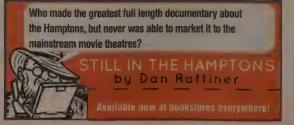
and 2012 Vin Rose—to capture their freshness. All three are available now.

Macari Vineyards, 150 Bergen Avenue, Mattituck, 631-298-0100 and 24385 Route 25, Cutchogue, 631-734-7070.

Paumanok Vineyards, 1074 Route 25, Aquebogue, 631-722-8800.







NORTH FORK

For more events happening this week, check out:

Arts & Galleries Listings pg. 42, Calendar pg. 45, Kids Calendar pg. 47

THURSDAY, DECEMBER 6

DOWNTOWN RIVERHEAD HOLIDAY WINDOW DECORATING CONTEST

East End Arts is pleased to announce a Holiday Window Decorating contest in downtown Riverhead for the third year in a row. Registration is now closed, but the public is invited to vote for their favorite window through 12/20. Ballots can be picked up at the East End Arts Gallery, 133 Main Street. 631-727-0900

FRIDAY, DECEMBER 7

73 MAIN PRESENTS HOLIDAY ART BY DON DUGA

4–7 p.m., Opening reception with the artist Don Duga, original animator of Frosty the Snowman. 73 Main Street, Riverhead. 631-591-1967 www.73main.com

BOOK TALK:

"CAPTURED-THE FORGOTTEN MEN OF GUAM"

7 p.m., Join us on Pearl Harbor Remembrance Day for a book talk featuring historian and editor of the book, Linda Goetz Holmes. 7 North Ferry Road, Shelter Island. 631-749-0042 www.shelterislandpubliclibrary.org

GREENPORT HOLIDAY ART FESTIVAL

Through 12/31, 18 South Street, www.thesouthstreetgallery.com, Mermania & Other Fantasies at the Siren's Song Gallery & Carriage House, 516 Main Street, www.sirensonggallery.com, Cindy Pease Roe Gallery & Studio, 190 Sterling Street, www.cindypeaseroe.com, deCordova Studio, 538 Main Street, www.hadecordova.com, Greenport Harbor Brewing Company, 234 Carpenter Street, www.harborbrewing.com, Winter Harbor Gallery, 211 Main Street, www.winterharborgallery.com, and Gallery M, 407 Main Street, 631-477-9496 www.gallerym.biz

FRIDAY NIGHT FIRE PITS: JAMESPORT VINEYARDS

7 p.m. 1216 Main Rd., Jamesport. Serving wine until 9 p.m. 631-722-5256 www.jamesportwines.com

SATURDAY, DECEMBER 8

MATTITUCK CHAMBER OF COMMERCE SANTA DAY

10 a.m., Mattituck Chamber of Commerce Santa Day. Mattituck Shopping Plaza and Main Road, Mattituck. www.northfork.com

LIVE MUSIC AT PECONIC BAY WINERY

11 a.m.–5 p.m. Live music at Peconic Bay Winery every Saturday. 31320 Main Road, Cutchogue. Reservations recommended. 631-734-7361

MUSIC MASTERS FELLOWSHIP PROGRAM APPLICATION DEADLINE

East End Arts is proud to announce the January 2013 Music Masters Fellowship Program, which will be mentored by professional cellist Nico Olarte-Hayes. To apply, students must submit a one-page application form with letter of recommendation and recorded performance sample. The deadline to apply is 12/8. 133 East End Arts, Riverhead. 631-727-0900

SHELLIBRATION GREENPORT VILLAGE RESTAURANT WALK

Noon-5 p.m. A benefit Greenport Village Restaurant Walk to celebrate the bounty of the Peconic Bay clams, oysters and scallops. Also 12/9. 11 Village restaurants serve tapas of Peconic Bay shellfish for \$5 and 11 local wineries pour pairings for \$3. Visit www.shellibration.li or go to the Shellabration reception center at Greenport Harbor Brewery, 234 Carpenter Street, Greenport 631-275-5939

OLD FASHIONED CHRISTMAS SHOP

1-4 p.m. Weekends through December 16. Held at the Village Green on Main Road in Cutchogue. www.northfork.org

A CELEBRATION OF NORTH FORK WINE

Visit four North Fork tasting rooms in one weekend. At

each tasting room, sample three wines complimented by a featured food pairing. Participating vineyards include Sannino Bella Vita Vineyard, Sparkling Pointe Vineyards and Winery, Watercrest Winery and The Winemaker Studio. Also 12/9. Purchase weekend tickets at www.sparklingpointe.com

GROUP FOR THE EAST END HOSTS HOLIDAY OPEN HOUSE AND ART SHOW

2–4 p.m., Opening reception for "Troubled Waters: Awareness and Solutions". Meet artist Anne Seelbach and Group Staff and kick off the holiday season by attending this open house reception this new show of paintings. The show runs through December 21. Open Monday-Friday from 9 a.m.–5 p.m. The Group's offices are located at 54895 Route 25 (Main Street) in Southold across from the Bridgehampton National Bank. 631-765-6450, ext. 208, 631-765-6450, ext. 215

LIVE MUSIC AT DILIBERTO WINERY

2-5 p.m. Live music. 250 Manor Lane, Jamesport. 631-722-3416

LIVE MUSIC EVERY SATURDAY AT LIEB CELLARS

2–6 p.m. Rain or shine. Open every day from 12–7, half price glasses Mon.–Fri. from 4–7 p.m. 631-298-1942

RIVERHEAD BID HOLIDAY BONFIRE

3 p.m., Welcome Santa by boat with a bonfire on Historic Peconic Waterfront. Free picture with Santa and candy canes and hot chocolate for each child. Santa arrives at 5 p.m. Located behind East Main Street, Riverhead. 631-727-7666 www.riverheadbid.com



Decor at Blue Agave restaurant, Riverhead

HANUKKAH GELT RAFFLE

6:30 p.m., Community Menorah Lighting at Riverfront Park. 7:00 p.m., Raffle Drawing Celebration at Temple Israel of Riverhead. 490 Northville Turnpike at Ostrander Ave., Riverhead 631-727-3191 www.TempleIsraelRiverhead.org

SUNDAY, DECEMBER 9

LIVE MUSIC AT PECONIC BAY WINERY

11–5 p.m. Live music – reservations recommended, 31320 Main Road, Cutchogue. 631-734-7361

THE GREENPORT CHRISTMAS PARADE

1 p.m. Santa Claus and his helpers will walk through the village handing out candy and balloons. The parade will finish at fire headquarters on Third Street. Rain date 12/16. Village of Greenport, 115 Front Street, 631-477-2200

LIVE MUSIC AT BEDELL CELLARS

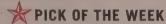
1–5 p.m. Live music at Bedell Cellars, 36225 Main Road, Cutchogue, 631-734-7537

SAVORING THE HAMPTONS COOKBOOK SIGNING AT LIEB CELLARS OREGON ROAD

2–5 p.m. Silvia Lehrer signing & reading from her book, Savoring the Hamptons: Discovering the Food and Wine of Long Island's East End. Hors d'oevres tastings from the book at Lieb Cellers. 13050 Oregon Road, Cutchogue. Complementary admission with purchase of book. General admission \$15. RSVP 631-734-1100 www.liebcellars.com

LIVE MUSIC AT DILIBERTO WINERY

1–3 p.m. "Sunday With Grandma" – a 3-course wine pairing dinner with fresh mozzarella, homemade pasta & demo and homemade dessert – live Italian singing. \$39 per person, reservations required. Diliberto Winery, 250 Manor Lane,



FRIDAY, DECEMBER 6

Don Duga at 73 MAIN 4-7 p.m. (see below)

Jamesport. 631-722-3416

LIVE MUSIC BY NOIZ AT RAPHAEL VINEYARD

2–5 p.m. This band features a unique blend of vocal harmonies and "Hot Pocket" rhythm section that really wows fans. Raphael's Tasting Room, 39390 Main Road (Route 25), Peconic, 631-765-1100, ext. 105

MONDAY, DECEMBER 10

MOONLIGHT MONDAYS AT COREY CREEK VINEYARDS

5–9 p.m. Michael Duca performs at Corey Creek, 45470 Main Rd., Route 25, Southold. Custom catering barbecue with menu items including pulled pork sandwiches, hot dogs, Angus burgers and lobster rolls. Offering a full raw bar, priced per item. Admission \$5. 631-765-4168 www.bedellcellers.com

ROLLING THUNDER AT THE ALL STAR RESTAURANT & BOWLING LOUNGE

8 p.m.–12 a.m. \$18 All you can bowl, including shoes. Every Monday & Thursday. See restaurant review page 48. 96 Main Road, Riverhead. Also on Thursdays. 631-998-3565 theallstar.com

TUESDAY, DECEMBER 11

TWILIGHT TUESDAYS AT COREY CREEK VINEYARDS

5–9 p.m. live music at Corey Creek Vineyard, 45470 Main Rd., Route 25, Southold. Live music on the deck overlooking the vineyard. Custom catering barbecue with menu items including pulled pork sandwiches, hot dogs, burgers and lobster rolls. 631-765-4168 www.bedellcellars.com

WEDNESDAY, DECEMBER 12

LADIES NIGHT AT THE ALL STAR RESTAURANT & BOWLING LOUNGE

8–11 p.m. \$5 Ladies bowling & drink specials. See restaurant review page 48. 96 Main Road, Riverhead. 631-998-3565 theallstar.com

THURSDAY, DECEMBER 13

OPEN MIC NIGHT AT PECONIC BAY WINERY

6–9 p.m. 31320 Main Road, Cutchogue. Join MC Rocky Divello for an open mic at the winery. 631-734-7361

CRUMB DELITES CHEESECAKE & BROWNIES

6–10 p.m. Thursdays. Available exclusively at Raphael Vineyards, 39390 Route 25, Peconic. Also on Sundays. 631-765-1100

HOLIDAY BENEFIT PARTY AT HOTEL INDIGO EAST END

7-11 p.m. First Annual Holiday Jingle Mingle Party. Cocktails, dinner & DJ. 100% of proceeds go to Long Island Charities supporting disaster & recovery relief from Hurricane Sandy. 1830 West Main St., Route 25, Riverhead. Tickets \$60, must be purchased in advance. Special room rates are available. 631-369-2200 www.indigoeastend.com

FRIDAY, DECEMBER 14

MASTERS OF OPERA WITH EEAC ARTISTS-IN-RESIDENCE LONG ISLAND OPERA

6:30–8:30 p.m. At the East End Arts Carriage House. Long Island Opera will be in residence at East End Arts through February 2013. East End Arts, 133 Main Street, Riverhead, 631-727-0900 www.eastendarts.org

UPCOMING AND ONGOING

THE CAROUSEL HOLIDAY SCHEDULE

During the winter from 11 a.m.-5 p.m. The carousel will be open weekends during most Greenport School holidays and on weekends at Mitchell Park in Greenport. 115 Front Street, Greenport, 631-477-2200

Send listings to kelly@danspapers.com before noon on Friday.

Check out danshamptons.com for more listings and events.

BOOK REVIEWGet the skinny on Pushcart 2013!

ARTS & ENTERTAINMENT

ART EVENTS Openings, closings

see and be seen

A Look Inside Southampton's Tripoli Gallery

BY STEPHANIE DE TROY

ummer in the city is a slow time for the art world. Galleries on the Upper East Side might as well shut down completely. After springtime oversaturation, with what seems like hundreds of art fairs, in the summer the city galleries see their art-sated clientele turning their attention away from art and toward the beach.

The problem with this cycle is that it causes one to miss the summer collectives, the group shows that are an art world summer standby. This type of exhibit gives galleries the chance to experiment with juxtaposing art styles and with innovative installations. The emphasis on the curatorial aspect of exhibitions has been on the rise, especially among younger galleries and "alternative art spaces," in defiant rejection of more commercial models. Many established galleries reserve these types of shows for the slow summer months and perhaps for an occasional winter month when art-loving snowbirds head south.

So it was delightful to see a top-notch group show in Southampton just this past weekend at Tripoli Gallery. The show's title, "Thanksgiving Collective 2012: Modern Salon," refers to the combination of East End artists, both well-known and emerging and promising young talent from outside the area.

"Modern Salon" also refers to the way in which the show was installed. Salon style is curatorial parlance for an exhibit where art is hung from floor-to-ceiling, such as in the historic exhibitions of the Academie des Beaux-Arts in Paris.

The Brucennial, a group show in Greenwich Village this past spring, went the salon route, covering every millimeter of space. Tripoli's new show is not quite that extreme, but it does utilize clusters of paintings instead of evenly spaced distribution.



Much to see at Tripoli

Hanging contemporary art in the antiquated salon style has an interesting result: it simultaneously dramatizes the newness of the artwork and connects it with the past.

Ross Bleckner's smooth-surfaced oil on linen, "Untitled," 2012, is almost like a zoomed in, blurred, and distorted 18th century Dutch vase of flowers still life, beautiful with a touch of melancholy darkness. Left of this hang a group of pictures vastly bathed in white: Nathalie Shepherd's ghost-

like, female figure whispers on the canvas. It is situated above a de Kooning-esque woman by Felix Bonilla Gerena. Areas of painterly-ness, like Darius Yektai's abstractions and Nick Weber's introspective portraits, are punctuated by glittery and pulsating Eric Freeman paintings. Towards the back of the gallery space, Michael Chiarello's geometric and angular sculpture is juxtaposed with the organic and curvilinear lines of Jameson Ellis' vibrant painting. On the opposite wall, Bosco Sodi's rough surface and rusty hues of "Untitled," 2011, contrasts with Mary Heilmann's smooth and artificially pigmented "Acid Splash," 2012. In the front of the gallery are a series of small heads by Darren Coffield, depicting that startling moment when you see someone from upside down and envision their eyebrows to be their mouth. Each work of art relates in some way to its neighbor, and in some way connects to the past. In this "Modern Salon," "modern" takes back its

In this "Modern Salon," "modern" takes back its original meaning, before art historians and auction houses, through no fault of their own, disconnected the word from its definition. The 24 artists included in Tripoli's exhibition created these works within the past decade—many just in the last year. Combining the work of international and local artists emphasizes the creative converging of histories and backgrounds on the East End and adds new meaning to "here and now."

Tripoli Gallery, 30a Jobs Lane, Southampton. Exhibition on view through January 24, 2013





Alternative Spaces on the East End

BY MARION WOLBERG WEISS



Alternative spaces are those venues for art exhibits that are not traditional galleries. Here in the Hamptons, such places are plentiful and serve a useful purpose; giving artists an opportunity to show their work in a place where there are more artists than exhibition spaces.

Yet, there are often problems when the art contradicts the surroundings. (Consider a home furnishing store that pairs Pop Art paintings with shaker furniture.)

Two current Sag Harbor shows, both near or on the Wharf, are placed in alternative spaces that

seem to blend well with their settings. One is a display by artist Sheila Isham at Salon Xavier, an upscale beauty salon. The environment is soothing and attractive: floors and cabinets are made of dark wood; plants and flowers are cheerful but subtle. The evocation of nature is very much a part of the salon's ambience and charm.

Isham's paintings are appropriate in many ways, namely because of their small size; the works do not overwhelm the surroundings. The works are mostly green and blue, hues that not only complement the nature theme but also remind us that water is an important part of the salon's business. (The building overlooks the bay as well.)

The subjects for Isham's series, "Cosmic Myth," similarly fit the natural setting, with their abstract and primitive forms, suggesting that they may have existed many years ago. The configurations are light and airy, giving the appearance of floating. We wonder, however, if Isham's well-known flower series may have been just as effective at the Salon Xavier.

The Sho Club, next to Simon Harrison Real Estate, is a non-descript, large space presently housing paintings by Stewart Seidman. Most works are colorful figures that hang on railings separating the ground level from a second area. (This arrangement recalls paintings that are hung on cast iron railings at the Chelsea Hotel in New York.) Seidman's subjects are varied, reflecting his particular interests and experiences. For example, he has painted quite a number of portraits of musicians playing anything from a harmonica to a cello.

Other figurative paintings mirror different times and places, like the portrait of three workers in a field and a man relaxing on a Coney Island boardwalk, recalling the 1950s. The details are striking, with signs for hot dogs and a bar and grill reminding us of less complicated days. This appeal to nostalgia is a recurring theme in Seidman's work, no matter what the culture, social status or race he chooses to represent.

Seidman ventures off the beaten track with his Fed Ex creations, abstract pieces that are painted over Fed Ex envelopes. Such works are more spontaneous than his other endeavors and are done quickly, according to Seidman. What's more,



Work by Stewart Seidman

they are done with a paint bucket and a brush. Such a process makes it difficult to tell how they are made or what the exact medium is. Even so, they are intriguing images of animals, for example, and other recognizable objects.

For additional information, call Salon Xavier (1 A. Bay Street) at 631-725-6400 about Sheila Isham's show and Simon Harrison Real Estate (on the Wharf) at 631-725-4357 for Stewart Seidman's exhibit.

Annual Pushcart Press Collection Out Now

BY JOAN BAUM



"It's the most ghastly of times and the most glorious of times," Bill Henderson writes in his introduction to the new Pushcart Press Prize (PPP) annual just out, a 651-page anthology, "the largest ever." He means, riffing on the allusion to Dickens, that although politics and culture, not to mention the future

Work by Sheila Isham

of independent publishing, don't augur well, he's "never been so happy with our literature....the Word

survives, indeed thrives, in the ruins." He's judging, of course, from the submissions he and his staff received for Volume 37. Some of the authors, he notes, were turned down by the commercial world, by "bean counters" who don't know and don't care to know what's "truly valuable and enduring" as literature.

Henderson (who used to be an editor at Doubleday) with his editors selects material nominated by small-press literary magazines all over the country (an alphabetical list of those contributing to this year's volume is included, along with two-to-three line bios for the authors). His editors then winnow

out the winners—a daunting task—that necessitates, for him, adding a short section of Special Mentions. This year's poetry judges were Maxine Kumin, a

former U.S. Poet Laureate and Pulitzer Prize winner, and Bob Hicok, a multiple award-winning author of seven books of poetry. Hicok notes that both he and Kumin had 36 pounds to read before settling on 15 poems, each. As PPP fans well know, the PPP, itself, has been the recipient of numerous honors, including the 2005 Lifetime Achievement Award from the National Book Critics Circle and in 2006 the Poets & Writers/Barnes & Noble Writers for Writers Prize.

The literature in PPP volumes consists only of short stories, non-fiction essays and poems, though the brief bios show that some authors are also novelists. The delight of PPP is its invitation to dip in anywhere, though Henderson advises starting

> with Rasheda White's 11-line poem, "A Shadow Beehive" (Ecotone)--"I hear an old man and woman playing chess/for some false teeth...I hear my mother/in the kitchen drying out the darkness." White is in the fourth grade, and this is her first publication, Henderson points out. Although it's impossible to recommend noticing one writer over another at first, Poland's premier poet Adam Zagajewski might claim immediate attention with his beautifully elegiac "I Look At a Photograph" (Tin House) because an earlier poem, "Try to Praise the Mutilated World" (not here) appeared in the 9/11 black cover issue of The New Yorker.

Leafing through PPP can also reveal surprises, such as the one-paragraph (10-line) short "fiction" by James Robison (Wigleaf). It works—a compressed

organic whole of narrative, setting, character (speaker) and theme. Also, one is not likely to ignore Joyce Carol Oates' "Mudgirl Saved By the King of Crows, April 1965," (Boulevard) if only out of curiosity about her unbelievable productivity. She does not disappoint. Her story is memorable for its moving folk tale-like recreation of a backwater inhabited by impoverished souls, at the center of which is a 29-year-old idiot with an almost holy instinct for compassion.

"I hear an old man and woman playing chess for false teeth...I hear my mother in the kitchen drying out the darkness."—Rasheda White

As for the opening piece (everyone is likely to start with this), a story called "Regeneration at Mukti" by Julia Elliott (Conjunctions), it moves quickly from its opening line, "Call me a trendmonger, but I've sprung for a tree house," to a bizarre situation, collecting some striking metaphors along the way ("A flowering vine snakes along the railings, pimping its wistful perfume"). The tree house, in a Buddhist spa, has a toilet that empties into "a pit of coprophagic beetles," bugs "with an enzyme in their gut that makes the best compost on the planet." It's difficult to finger the point at which the satire sets in with savage, gleeful, super-literate intensity, sending up vanity make-overs, but the story forms a nice complement to the last piece in the volume, "Internal Monument" by G.C. Waldrep (Michigan Quarterly Review), a short fable about the embodiment (literally) of deep needs.



ART EVENTS

For more events happening this week, check out:

North Fork Calendar pg. 39, Calendar pg. 45, Kids' Calendar pg. 47

OPENINGS AND EVENTS

73 MAIN PRESENTS HOLIDAY ART BY DON DUGA

12/7, 4-7 p.m., Opening reception with the artist Don Duga, original animator of Frosty the Snowman. 73 Main Street, Riverhead. 631-591-1967 www.73main.com

ART EXHIBIT FEATURING BARBARA PASCAL

12/12, East End Arts is pleased to announce a new art exhibit at the Riverhead Town Hall Gallery, featuring whimsical artwork of painter Barbara Pascal. On view through March 10. For more information contact Jane Kirkwood, East End Arts Gallery Director, 631-727-0900 gallery@eastendarts.org www.eastendarts.org

VERED GALLERY

12/14 Vered Gallery presents its Holiday Group exhibition. This show features new works by Grant Haffner, Ray Caesar, Adam Handler and Ron Agam as well as special selections by Yayoi Kusama, Will Cotton, David Hockney and Robert Mapplethorpe. Through December. 68 Park Place, East Hampton, 631-324-3303

ONGOING

THE RIVERHEAD TOWN HALL ART EXHIBIT

On view through 12/7, Art exhibit featuring Natalia Clarke at the Riverhead Town Hall Gallery. Presented by East End Arts. Stephanie Smith 631-727-0900.

UNIVERSITY ART GALLERY/STONY BROOK UNIVERSITY

On view through 12/8, University Art Gallery presents Larry Rivers, "Collaborations and Appropriations" Gallery Hours: noon-4 p.m., Tuesday-Friday and 7-9 p.m., Saturday, 631-632-7240 www.stallercenter.com/gallery

PETER MARCELLE GALLERY

Terry Elkins A Retrospective, 2411 Main Street, Bridgehampton. On view through 12/12/12. 631-613-6170 www.petermarcellegallery.com

ART SHOW AT ROSALIE DIMON GALLERY

Internationally renowned artist Ivan Kustura and awardwinning photographer Stephen Bitel. 370 Manor Lane, Jamesport. Through December. 631-722-0500 www. iamesportmanorinn.com

HAMPTON LIBRARY ART GALLERY PRESENTS "IVORY **ORPHANS**"

The Art Gallery of the Hampton Library is currently displaying "Ivory Orphans" photographs by Geri Bauer. 2478 Main Street, Bridgehampton, 631-537-0015

GROUP FOR THE EAST END HOSTS HOLIDAY OPEN HOUSE AND ART SHOW

"Troubled Waters: Awareness and Solutions." The show runs through 12/21. Open Monday-Friday from 9 a.m.-5 p.m. The Group's offices are located at 54895 Route 25 (Main Street) in Southold across from the Bridgehampton National Bank. 631-765-6450, ext. 208, 631-765-6450, ext. 215

NEOTERIC FINE ART PRESENTS "ARTIST'S HOLIDAY MARKET"

Showcasing hand-made crafts, and works of art including; jewelry, furniture, design items and more. Runs through 12/23. 208 Main Street, Amagansett For more information, please contact Scott Bluedorn 631-838-7518 email info@ neotericfineart.com www.neotericfineart.com

GREENPORT HOLIDAY ART FESTIVAL

For South Street Gallery and Framers. 18 South Street, www. thesouthstreetgallery.com, Mermania & Other Fantasies at the Siren's Song Gallery & Carriage House, 516 Main Street, www.sirensonggallery.com, Cindy Pease Roe Gallery & Studio, 190 Sterling Street, www.cindypeaseroe.com, deCordova Studio, 538 Main Street, www.hadecordova. com, Greenport Harbor Brewing Company, 234 Carpenter Street, www.harborbrewing.com, Winter Harbor Gallery,

211 Main Street, www.winterharborgallery.com, and Gallery M, 407 Main Street. Through 12/31. 631-477-9496 www. gallerym.biz

"DIGGING UP OUR AGRARIAN ROOTS"

On view through December. Shelter Island Historical Society. 16 South Ferry Road, Shelter Island. 631-749-0025

PARRISH ART MUSEUM

Founded in 1897, the Parrish Art Museum celebrates the artistic legacy of Long Island's East End, one of America's most vital creative centers. The Parrish presents Malcolm Morley: Painting, Paper, Process on view through January 13. Parrish Art Museum, 279 Montauk Highway, Water Mill. 631-283-2118



The view from inside the Parrish Art Museum

LANDSCAPES BY EILEEN SKRETCH

for members and children. Rogers Mansion is located at 17 Meeting House Lane, Southampton, 631-283-2494 www. southamptonhistoricalmuseum.org

Four exhibitions: "Frank Wimberley," "Fritz Leddy Part II,"

ROGERS MANSION PRESENTS SOUTHAMTPON

On view through 1/5, 11 a.m.-4 p.m., \$4 for adults and free

GUILD HALL

PICK OF THE WEEK

ONGOING

Greenport Holiday Art Festival

(See below left)

"John Berg" and "Abstraction: Selections from the Guild Hall Museum Permanent Collection" (Featuring many of the first generation Abstract Expressionist artists, including works by Jackson Pollock, Lee Krasner, Willem de Kooning and Ibram Lassaw.) On view through January 6. Guild Hall, 158 Main Street, East Hampton, 631-324-0806 guildhall.org

HOLIDAY SHOW AT ILLE ARTS

In the spirit of joy and gratitude, Ille Arts is happy to host the first annual salon show featuring more than 50 artists from around the world. 216 Main Street, Amagansett. Runs through January 20. 631-905-9894 www.illearts.com

HOOKE GALLERY

The Hooke Sculpture Gallery + Garden. Exhibiting William King, Robert Hooke, David Begbie, Peter Ball and Dennis Leri. Fri.-Sun. 11 a.m.-6 p.m. 150 Main Street, Sag Harbor. 631-725-1673

NOVA CONSTELLATIO GALLERY

Studio/gallery of painter Isabelle Haran-Leonardi is best known for her large-scale paintings of water and vineyards. Open 11 a.m.-5 p.m. 419 Main St., ∘Greenport. www.IHLart.com

PIERRE'S

The late Bob Lelle's exhibit, Alphabet de la Mode II. 2468 Main Street, Bridgehampton. Contact Elaine Breakstone,

Send gallery listings to kelly@danspapers.com before noon on Friday.

Check out www.danshamptons.com for more listings

Movies...

THIS WEEK'S HOT FLICKS...

PLAYING FOR KEEPS

The new romantic comedy Playing for Keeps stars Scottish heartthrob Gerard Butler playing George Dyer, an aged-out professional soccer player. Divorced from his wife Barb (Judy Greer), and wanting to forge a relationship with their son Louis, George finds himself coaching-you guessed it-his son's little-league soccer team. Eye candy abounds in their movieland small town, as the "soccer moms" here are played by Jessica Biel, Catherine Zeta-Jones, and Uma Thurman. How can these supermodel mommies concentrate on the game when the Scots-accented coach is such a hunk? How can George keep his "eyes on the ball" when the ladies on the sideline are so distracting? How will George's project to reconnect with his son fare when the mommies start making a project of George? How will it all look to George's ex, the girl-next-door type who may be hoping to make some reconnections of her own? Anyone up for a catfight?

HYDE PARK ON THE HUDSON

Can you say "Oscar bait?" Does Daniel Day-Lewis need to watch his back? None other than veteran comic-actor-turned-indie-film-eminence Bill Murray stars as iconic fourterm president Franklin Delano Roosevelt in this adaptation of a radio play, opening Friday in limited release. The setting is Roosevelt's ancestral manse in Hyde Park, NY, where FDR is joined by the British monarch King George (himself the stuttering subject of a much-lauded film two years back). It is the eve of World War II, and King George is desperately trying to get the support of the United States' government in the approaching hostilities. Meanwhile, FDR's attention is diverted by a rekindling of romance with his Hudson Valley neighbor Margaret "Daisy" Suckley, played by Laura Linney. Whether FDR had "indiscretions" with Daisy is a subject of historical debate, but happily the film does not tear down FDR's character, but instead shows a portrait of a warm, generous leader. Move over, Lincoln!

UA EAST HAMPTON CINEMA 6 (+) (631-324-0448)

30 Main Street, East Hampton

UA SOUTHAMPTON CINEMA (+) (631-287-2774)

43 Hill Street, Southampton

SAG HARBOR CINEMA (+) (631-725-0010)

90 Main Street, Sag Harbor Closed Tuesday and Wednesday

UA HAMPTON BAYS 5 (+) (631-728-8251)

119 West Montauk Highway, Hampton Bays

MATTITUCK CINEMAS (631-298-SHOW)

10095 Main Road, Mattituck

HAMPTON ARTS (WESTHAMPTON BEACH) (+) (631-288-2600)

2 Brook Road, Westhampton Beach

VILLAGE CINEMA (GREENPORT) (631-477-8600)

211 Front Street, Greenport Closed for the season.

MONTAUK MOVIE (631-668-2393)

3 Edgemere Road, Montauk Closed for the season.

The sign (+) when following the name of a theater indicates that a show has an infrared assistive listening device. Please confirm with the theater before arriving to make sure they are available.

SHOP 'TIL YOU DROP Where to find the bargains this weekend.

LIFESTYLE

GOODIESFor you, family and friends

So Many Sales, So Many Gifts, So Much Love!

BY KENDRA SOMMERS



With the holidays upon us, there seems to be an endless list of things to accomplish—shopping, holiday decorating, mailing holiday cards, baking and much more. Shopping locally offers the convenience of cutting down on travel time and traffic. And we can be confident in the quality of our purchases when we patronize shops and boutiques that

offer that extra personalized touch and superior customer service. Let's shop! Messina Jewelry in Westhampton Beach is running their Annual Holiday Sale on December 7, 8 and 9 with up to 50% off elegant items. Choose from an array of rings, bracelets, earrings, necklaces and more. Messina Jewelry is located at 103 Main Street, Westhampton Beach, 631-288-2967. Stop by Seatuck Stained Glass of Eastport this week and check out their amazing collection of unique and special gift items, supplies, jewelry and beautiful collection of stained glass artistry. Custom work, fused art, jewelry, hot glass, glass repair and informative and educational classes. Make this holiday season even more special with a piece of handcrafted art. Seatuck Stained Glass (Seatuck Art Glass), 490 Montauk Highway, Eastport, 631-325-0002. Sea Green Designs will be hosting their Annual Holiday Open House on December 8 from 11 a.m. to 6 p.m. Join them for a day of festivities, including a special wreath making demonstration from 11 a.m. to noon and a hand stencil serving tray demonstration from 1-2 p.m. Peruse Sea Green's elegant holiday selections and wonderful home décor and unique items. Refreshments will be served and goody bags offered to all guests. Sea Green Designs, 40A Jobs Lane, Southampton, 631-259-3612. The "By Hand" artisans art show, a holiday gift show, will be held at Ashawagh Hall from December 8-9 from 10 a.m.-5 p.m. Featuring hand-woven wearables by Barbara Ringewald, fine jewelry by Jill Lynn, pottery by Linda Badkin, art deco porcelain jewelry by Sue Phalieros, pearls by Peg Joyce, ornaments and jewelry by Laura Pfanz, fish prints by Annie Sessler, Tabbethia Haubold yarn, knits and handbags and many more talented artists. Refreshments will be served. Admission is free. For more information, please call Jill at 631-987-6312, Ashawagh Hall, 780 Springs-Fireplace Road, East Hampton. Let's not forget about our little furry friends—Harbor Pets in Sag Harbor is hosting a special holiday celebration at the store on Sunday, December 9 from 11 a.m. to 3 p.m. Bring your snuggly friend in for a free framed photo of your dog with Santa. All dogs will receive a \$10 off coupon for grooming services during January 2013. Refreshments will be served for all. Donations will be accepted for ARF. Harbor Pets, 12 Bay Street, Sag Harbor, 631-725-9070. Bulgar USA in East Hampton's special Warehouse sale will be held on December 8. Bulgar offers Bulgarian pottery, textiles and wooden objects uniquely designed and

handcrafted. Perfect one-ofa-kind gifts for the holidays! Bulgar USA, 5 Hardscrable Court, East Hampton, 631-907-1784. Gurney's Spa La La La-spa shopping boutique holiday event will be held on Friday, December 14, from 5 to 8 p.m. Gurney's Spa Shopping boutique will be collecting toys for Sandy victims and giving a special free gift for those who participate. In addition, receive up to 50% off salon and spa products at the event. Give the gift of health and beauty this holiday with Gurney's season products and services. Gift certificates are the perfect answer for that special someone in your life. And, after you've finished shopping, take a break and sip on a glass of apple cider while you relax and enjoy a special complimentary

service. Check out Gurney's new line of spa products! The Gurney's Sea Water Spa now offers their own Revitaizing Marine Shampoo and Conditioner, Toning Marine Shower Gel and Firming Marine Lotion. Gurney's Inn Seawater Spa, 290 Old Montauk

SEA WATER SPA

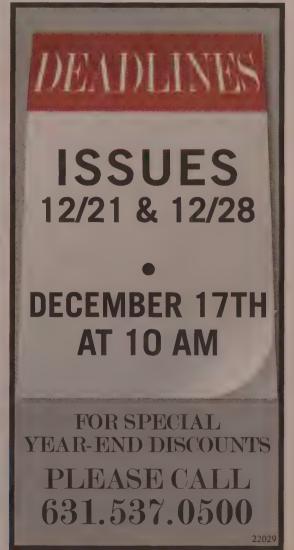
SEA WA

Highway, Montauk, 631-668-1892 or 631-668-2345, ext. 7600.

Please email us at shoptil@danspapers with any special holiday events or sales that you would like us to share with our readers.







GREAT GIFTS

Check our local museum gift shops.

HOUSE & HOME

CALENDAR Events for families, kids and singles.

Scottish Designs Embraced in Water Mill

BY KELLY ANN KRIEGER

Prince of Scots has captured the true essence of European fashion and home décor—"an eclectic mix of modern designs, trendsetting styles and elegant home accessories" best describes this high-end luxury boutique located in Water Mill.

Etro Home Collection is one of their exclusive collections with many standout items to choose from; Etro's Serving Tray is a work of art and will add an extra pop of color to your home, Etro-designed throw pillows can also be added for color as well as an accent for your favorite chair or sofa, while Etro's beautiful Fringed Maldon Throws are a great choice for those chilly nights spent by the fire.

If you're looking to dress up your dining table or living room for the holidays, hand woven Scottish lace tablecloths or elegant custom drapes designed and made by MYB Textiles offers a beautiful selection of laces to choose from. Made with original Nottingham lace looms that date back 90 years, these remarkable designs will adorn any living space with impeccable quality and intricate, stylish designs. Every item can be custom designed to meet your specifications.

Prince of Scots Home Collection can be ordered through their website or online, but to truly appreciate the quality of these laces, I recommend stopping at their Water Mill boutique. All I have to say is "Cashmere and Lace"—the options are infinite. Iona Crawford, Scotland's renowned fashion designer and artist lends her name to a collection

that can only be found locally at Prince of Scots. Iona Crawford, The Art of Living Collection incorporates Crawford's brilliant artwork printed on bedding and home collections as well as women's fashions. Her designs have been photographed in the pages of fashion magazines and showcased on the runways in

Paris and New York. Whether it's Crawford's Becca Blouse, Swoon Shift Dress or Back Button King Fisher Dress, each is uniquely stylish and fashion forward.

"My Scottish roots and countryside upbringing are hugely inspirational to me," Crawford said in a recent interview with Vogue.com. Tim Danser, President of Prince of Scots shares the same sentiment and told me that they are looking forward to working with more Scottish designers in 2013 and that they plan to bring more of their designs to the U.S.

When it comes to accessories,

Patricia Brown's custom pieces are elegant designs that evoke artistry laced with the glitz and glamour of old Hollywood—a great way to accessorize for your next soirée. As for the men in our lives, this holiday season Prince of Scots is carrying an array of luxury handcrafted leather belts made of the finest French Calf, Italian mock croc and American Crocodile. Each

belt can be customized with colorful stitching and personalized with initials, a name or motto.

For the golfer in your life, the UK's Sub70 luxury golf apparel line can only be found in the U.S. at the Prince of Scots. Sub70 has designed and created apparel that can be worn on the green and off—the

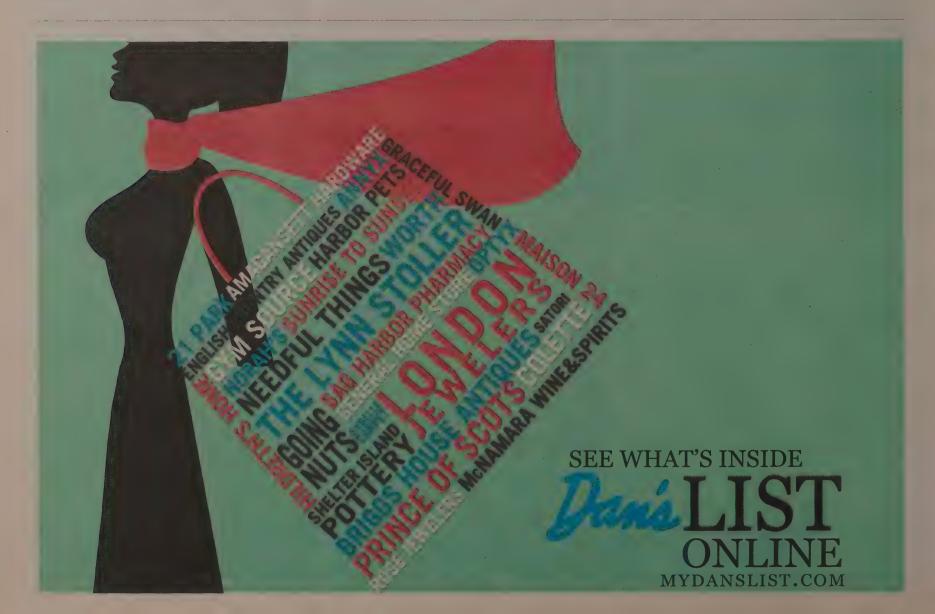
Tristan Pullover and Dalton pants are the perfect choice to take you from a long day of leisurely golf to cocktails at your favorite Hamptons hot spot.

Prince of Scots offers unique treasures and lavish items that pair nicely with smaller treats like luxurious candles created by Lisa Carrier. These amazing scented candles are adorned with Swarovski crystals and make for a great holiday gift. Prince of Scots brings collections together that make sense and are a good fit—with each collection complementing the other in a way that tells a visual story. Shop

Prince of Scots for a variety of special items—some of luxury and others simply home and fashion essentials. Prince of Scots—Where style and fashion meet exclusivity and artistry.

Prince of Scots, 700 Montauk Highway, Water Mill. Visit www.princeofscots.com or call 631-604-1392





CALENDAR

For more events happening this week, check out:

North Fork Calendar pg. 39, Art Listings pg. 42, Kids' Calendar pg. 47

THURSDAY, DECEMBER 6

TOYS FOR TOTS COLLECTING

Through 12/14, 9 a.m.—5 p.m., Unwrapped toys for children may be dropped off to Fred Thiele's office at 2302 Main Street, Suite A in Bridgehampton. *Questions can be directed to Assemblyman Thiel's office at 631-537-2583*

HOLIDAY LUNCHEON

Holiday luncheon at The Living Room, 207 Main Street, East Hampton. Music by Jim Turner. Tickets are \$50. For reservations, 631-324-0362

KIDS IN DISTRESSED SITUATIONS 27th ANNUAL GALA

 $6~\mathrm{p.m.}$, media call time, 6:15-7 p.m. Red carpet arrivals and $7:15~\mathrm{p.m.}$ awards ceremony. Cipriani $42\mathrm{nd}$ Street, $110~\mathrm{East}$ $42\mathrm{nd}$ Street, NYC, 212-696-1100, ext. 10

FRIDAY, DECEMBER 7

TREASURED STORIES BY ERIC CARLE

10 a.m. and 12:20 p.m., Open to the public. Known for their gentle story telling, Mermaid Theatre's much anticipated new production will bring together old favorites and new friends. WHBPAC, 76 Main Street, Westhampton. 631-288-1500 www.whbpac.org

FREE HOLIDAY HEALTH FAIR

11 a.m.-2 p.m., East Hampton Healthcare Foundation sponsors free flu shots, dental exams, screenings and more. Meet health insurance representatives and sign up for assistance programs. Located at the Most Holy Trinity Church building, 44 Meadow Way, East Hampton. 631-329-2425

CANDELIGHT FRIDAYS

5–8 p.m., Wölffer Vineyards proudly presents Obed Jean Louis. Wolffer Estate Vineyard 139 Sagg Road, Sagaponack. Wines by the glass or bottle, 631-537-5106 www.wolffer.com

THE NUTCRACKER AT GUILD HALL

Hampton Ballet Theatre School and Guild Hall presents The Nutcracker. Friday, 12/7 at 7 p.m., Saturday, December 8 at 1 & 7 p.m. and Sunday at 2 p.m. John Drew Theater, East Hampton, 1-888-933-4287 www.hamptonballettheatreschool.com

MUSIC ON THE PATIO

6–8 p.m. Come down to Duck Walk South Friday evenings to start your weekend with a glass of wine. Tasting bar closes at 7:30 p.m. 231 Montauk Highway. Music weather permitting. 631-726-7555

SATURDAY, DECEMBER 8

THE FAIR FOODS MARKET AT BAY BURGER!

10 a.m.-2 p.m. Saturdays – Look for your favorite vendors from the Sag Harbor Farmers Market as well as a variety of other producers. 1742 Sag Harbor-Bridgehampton Turnpike (County Road 79). 646-286-6264

ST. NICHOLAS FAIR

10 a.m.-3 p.m., Traditional Church Fair with handcrafts, baked goods, tea, holiday plants, handmade wreathes, children's table, food, gifts (watch for Santa!) Christ Church, 4 East Union Street & Rt. 114, Sag Harbor. 631-725-0128 www.christchurchshny.org

ANNUAL HOLIDAY GIFT SHOW

10 a.m-5 p.m., At Ashawagh Hall, 780 Springs-Fireplace



Road, East Hampton. The "By Hand" artisans have returned to Ashawagh Hall for over 15 years to hold their Annual Holiday Gift Show. Also 12/9. 631-267-6554

MULLHILL PRESERVES HIKE

10 a.m-noon., Meet on Highview Ave. where it intersects with Brick Kiln Road, Sag Harbor. Moderately paced 3plus mile scenic hike led by Tony Garro. Southampton Trails Preservation Society. 631-725-5861

HANDMADE FOR THE HOLIDAYS

11 a.m.-5 p.m. Fair featuring the best of the East End's most talented artists, artisans and makers. The perfect way to "shop local and buy handmade" for the holidays while supporting the community. Held every Saturday and Sunday until Christmas at Sweet 'tauk Lemonade 34 South Etna Avenue, Montauk 646-812-0332 www.sweettauk.com

TOUR OF INNS, B & Bs AND SPECIAL PLACES

11 a.m., The 23rd Annual holiday tour will start at the Hunting Inn, properties open between noon and 4 p.m. www.easthamptonchamber.com

WINTER FESTIVAL AT THE SHINNECOCK MUSEUM

11 a.m.-4 p.m. Wikun Living History Village outdoor demos, Shinnecock artisan market, "Taste of Shinnecock" food sale & oyster bar, live dance performance, games & crafts for children. Free admission. 631-287-4923 www.shinnecockmuseum.com



Sing along at Bay Street Theatre December 18!

HOLIDAY STROLLS

Noon–5 p.m., For more information, please contact the East Hampton chamber by visiting www.easthamptonchamber.com

CANIO'S HOLIDAY TEA

2:30–3:30 p.m., Join Canio's Books in the Irish tea tradition for an enjoyable holiday tea. 290 Main Street, Sag Harbor, 631-725-4926

COOKING CLASS

6–9 p.m. Saturdays at Bridgehampton Inn, 2266 Main St., Bridgehampton. \$165. Loaves & Fishes 631-537-6066 www.landfcookshop.com

CHABAD LUBAVITCH MENORAHGADE

 $6:30~\rm p.m.$, Join the Jewish community of East Hampton for a public Menorah Lighting. Menorahgade to Herrick Park, East Hampton Village. The Parade will leave from 13 Woods Lane at $6:30~\rm p.m.$ and Menorah Lighting at $7~\rm p.m.$ at Herrick Park. 631-329-5800

VIENNA BOYS CHOIR AT WHBPAC

7:30 p.m., A performance of holiday favorites at WHBPAC. Tickets start at \$55. 76 Main Street, Westhampton Beach, 631-288-1500 www.whbpac.org

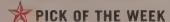
SUNDAY, DECEMBER 9

RED CREEK TO CAMP TEKAWITHA HIKE

10 a.m—noon. Meet at parking lot of Red Creek Park on Old Riverhead Road, Hampton Bays. Moderately paced hike led by Jim Crawford. Southampton Trails Preservation Society. 631-369-2341

SANTA HOLIDAY BRUNCH

10 a.m.-3 p.m., Holiday Brunch with Santa. Desmond's Restaurant and Lounge is located at The Inn & Spa at East Wind. 5720 Route 25A, Wading River. 631-929-3500 www.eastwindlongisland.com



SATURDAY, DECEMBER 8
St. Nicholas Fair

10 a.m.–3 p.m.(See below)

CANTABILE YOUTH CHORUS OF THE HAMPTONS CHRISTMAS CONCERT

3 p.m., Concert and carol sing followed by cider and goodies. Donations for Sandy Relief accepted. Christ Episcopal Church, 5 Hampton Street, Sag Harbor. 631-725-0128

A BAROQUE CHRISTMAS CONCERT

3 & 5:30 p.m., The Choral Society of the Hamptons performs at the Bridgehampton Presbyterian Church. Tickets are at \$25 in advance, \$35 at door. 2429 Montauk Highway, 631-204-9402 www.choralsocietyofthehamptons.org

MONDAY, DECEMBER 10

CLASSIC FILM SCREENING AT ROGERS MEMORIAL LIBRARY

3 p.m., Screening of 42nd Street, the classic 1933 film. 91 Coopers Farm Road. Register at 631-283-0774, x. 523, www.myrml.org

FRIENDS OF THE LONG POND GREENBELT HOLIDAY PARTY

6 p.m. A year-end toast with good cheer and good food with friends & family. All are welcome. South Fork Unitarian Universalist Meetinghouse, 977 Bridgehampton/Sag Harbor Turnpike. www.longpondgreenbelt.org

THE REAL JAZZ AT THE PIZZA PLACE

7–9 p.m. Mondays. 2123 Montauk Highway, Bridgehampton. Dennis Raffelock leads a weekly Jazz Jam open to season pros and up-and-comers. No cover. 631-537-7865

TUESDAY, DECEMBER 11

BLOOD DRIVE AT SAG HARBOR FIRE DEPARTMENT

2–8 p.m. The Sag Harbor Volunteer Ambulance Corps hosts a blood drive at the Sag Harbor Fire Department. Brick Kiln Road, Sag Harbor.

JAZZ AT PIERRE'S

6:30–9:30 p.m. 2468 Main St., Bridgehampton. Morris Goldberg on sax, Jane Hastay on piano, Peter Martin Weiss on bass. 631-537-5110 www.pierresbridgehampton.com

ZUMBA AT THE QUOGUE LIBRARY

6:30 p.m. Dance your way to feeling more fit at the Quogue Library on Tuesday nights. There is a \$5 fee per class. Please wear comfortable clothing. Quoque Library, 90 Quogue Street, Quogue. 631-653-4224 ext. 4 www.quoguelibrary.org

WEDNESDAY, DECEMBER 12

MEMORABLE MEALS WITH TANYA TRACY AT ROGERS MEMORIAL LIBRARY

Noon–1 p.m., Indian-born Tanya Tracy will draw on her culinary heritage, blend it with Mediterranean cuisine, and demonstrate preparation of a holiday spread. 91 Coopers Farm Road. Register by Dec. 12, at noon. at 631-283-0774, x. 523 or at www.myrml.org

LADIES NIGHT

9:30 p.m. 40 Bowden Square, Southampton. DJ Brian Evans plays your favorite Hamptons classics. \$3 drafts. \$6 Absolut Vodka specials and giveaways. Southampton Publick House, 631-283-2800

FRIDAY, DECEMBER 14

CANDELIGHT FRIDAYS

5–8 p.m., Wölffer Vineyard, 139 Sagg Road, Sagaponack. Wines by the glass, bottles, mulled wine and cheese and charcuterie plates for purchase. No cover charge. 631-537-5106 www.wolffer.com

NANCY ATLAS WITH RANDI FISHENFELD AT THE STEPHEN TALKHOUSE

8 p.m., Nancy Atlas performs with violinist Randi Fishenfeld. Tickets are \$15. Stephen Talkhouse, Amagansett. www.stephentalkhouse.com

Local Nonprofits Offer Unique Gifts

BY STEPHANIE DE TROY

This holiday season I'm putting my foot down and outright refusing to enter a cinnamon-spicescented department store. There is simply no need for that kind of toxic exposure. I would encourage anyone who feels like they might freak out or pass out in the Bloomingdale's on Lexington, albeit an extreme example, to go easy on your nerves this December and check out local museum gift shops.

You're not only doing yourself a favor, you're supporting small businesses and East End artisans, and you're more likely to come across truly unique items, all without burning a hole in your wallet.

Tucked right behind Main Street in Southampton, in the Rogers Mansion, is the Southampton Historical Museum gift shop. Just approaching the porched entryway to the 1843 Greek-revival-style home to whaling captain Albert Rogers is a treat in itself. The bright and cheerful little gift shop is situated in what was once the parlor. You can catch a glimpse of the beautiful, historic interior right from the entryway. The gift shop has an extensive collection of books on local ancestry, history, sailing, and of course whaling. In the children's corner, there are adorable vintage toys that might also delight an adult with a sense Southampton Historical Museum Gift Shop of humor or nostalgia. In a glass case there

are sea-glass earrings and exquisite pieces made by local jewelers. Arranged throughout the shop there are handcrafted découpage paperweights, postcards by local photographers, artisan teas and tea paraphernalia, felted soap kits, and lusciouslyscented lavender soaps and lotions. Seasonal items include exquisite feathered bird ornaments and

vintage Christmas cards. The goal of the shop is to engage the community as a cultural center where they can come together, share knowledge, and find unusual products.

Another place with a similar mission is the Parrish Art Museum gift shop. What better excuse do you need to visit the new Herzog & de Meuron-designed Water Mill location and soak up some Fairfield Porter and Dan Flavin? After all, this whole season is meant to be uplifting at a time when we are experiencing



a shortage of sunshine. While you are inside the museum, you will not be deprived, as skylights and massive windows allow for plenty of natural illumination. The gift shop itself is warmly lit and inviting. Like an upscale Aspen lodge sans antlers, the light wood cabinets and bookshelves provide a perfect backdrop for their display. The first item to catch my eye and trigger a laugh was a small book, The Dreaded Feast: Writers on Enduring the Holidays. The selection is extensive, with a range of everything from coffee-table-size artist monographs to kids coloring books. Well-designed sketch journals and art supplies make great gifts for all ages. Fair-trade jewelry, with a variety of price points, and woven decorative baskets adorn the glass cabinets, while Indian silk scarves and yoga mats hang from the wall. For the real art lover, posters and prints from the

permanent collection are also available.

Equally exciting was a trip inside SoFo, the South Fork Natural History Museum. Intent on educating and sparking life-long interest in nature, SoFo is devoted to wildlife that is specific to the area. Their gift shop is filled with curiosities that make perfect stocking stuffers and small gifts: ranging from milkweed seeds (which I learned are crucial to the proliferation of the monarch butterfly) to rock crystal trees. They make their own reading material and maps showing different species that you can find on their trails. They also have an extensive collection of books for naturalists of all levels: from Peterson's field guide coloring books to John Turner's Exploring the Other Island and Mike Bottini's Trail Guide to the South Fork, which includes 40 different trails. The shop also has cute and furry stuffed animals, tote bags, tee

shirts, mugs, soaps, hand-carved boxes, and handmade shell jewelry crafted by local bayman, Al 'Big Time" Daniels.

At each of these shops, the people who worked there were friendly, knowledgeable, and eager to help. How often can you walk away from a shopping adventure having just learned about history, art, and science?

CALENDAR

SEISKAYA BALLET'S NUTCRACKER AT SUNY STONY BROOK

Through 12/17, Seiskaya Ballet, with guests ABT Principal Cory Stearns and Elizabeth McGraw, performs *The Nutcracker* on Friday, December 14 at 7 p.m., Saturday, December 15 at 2 & 7 p.m., Sunday, December 16 at 1 & 6 p.m., and Monday, December 17 at 7 p.m.

Tickets: \$34-40, group rates available. Staller Center, SUNY Stony Brook, 631-632-ARTS www.nutcrackerballet.com

UPCOMING AND ONGOING

A 1950S CHRISTMAS IN SOUTHAMPTON

Tuesdays—Saturdays through January 5. A nostalgic



Seiskaya Ballet's Elizabeth McGrath

look at 1950s Christmas decoration gifts. Southampton family photos will be included as well as a recreation 1950s cocktail party. Rogers Mansion, Meeting House Lane, Southampton, 631-283-2494 www.southamptonhistoricalmuseum.org

ARTIST'S HOLIDAY MARKET

10 a.m.-5 p.m., Neoteric Fine Art will present an Artist's Holiday Market showcasing hand-made crafts and small affordable works by local artists. Items include paintings, sculpture, prints, jewelry, furniture, home goods, surfboards, clothes and other treasures. Through January 5.

Neoteric Fine Art, 208 Main Street, Amagansett Scott Bluedorn, 631-838-7518 info@neotericfineart.com

WHISKEY HILL PERAMBULATION

12/15, 10 a.m-noon. Meet on Mill Path off Lopers Path (heading east), Bridgehampton. Moderately paced 1.5 mile hike led by Jean Dodds. Southampton Trails Preservation Society. 631-599-2391

HOLIDAY CELEBRATION AT GEEK HAMPTON

12/15, 4–6 p.m., Enjoy delicious food and drinks. Music by Cassandra House. 34 Bay Street, Sag Harbor 631-723-3660

MCNAMARA'S WINE TASTING EVENT AT OSTERIA SALINA 12/15, 12-4 p.m., Sample over 100 wines with paired foods. RSVP by Dec.13, to McNamara's at 631-537-1230 or to Osteria Salina at 631-613-6469

EAST END CLASSIC BOAT

12/15, 4-6 p.m., The East End Classic Boat Society will hold a Holiday Open House. Please contact Ray Harjen at 631-324-

CAROLS IN CANDLELIGHT

12/16, 5 p.m., The First Presbyterian Church Handbell Choir will perform "Carols in Candlelight" at the First Presbyterian Church in Southampton. 631-288-1296

HOLIDAY CONCERT AND SING-A-LONG AT THE BAY STREET THEATRE

12/18, 7 p.m., Tenor Ciaran Sheehan, who has appeared on Broadway in Les Miserables and The Phantom of the Opera, will perform with pianist Brenda Landrum at Bay Street Theatre's Fourth Annual Holiday Concert and Sing-A-Long. A \$10/canned good donation is suggested.1 Bay Street, Sag Harbor. 631-725-9500 www.baystreet.org

THE JAM SESSION CD RELEASE PARTY AT THE BAY STREET THEATRE

12/20, 7-9 p.m. Bring your instrument and all the music lovers you know to celebrate the Jam Session's first CD release "Live on Thursday Nights" at the Bay Street Theatre Lobby, 1 Bay Street, Sag Harbor. 631-725-9500

CHRISTMAS SPECTACULAR

12/21, Joe Lauro will present a screening of his "Historic Films Christmas Spectacular" featuring vintage Christmas commercials, program and musical performances at 7 p.m. at the Shelter Island Library. 631-749-0042 shelterislandpubliclibrary.org

FISHES & WISHES FAMILY NEW YEAR'S EVE EVENT

12/31, 6:30-11 p.m., Kids are invited to their very own winter wonderland, unlimited submarine stimulator rides, animal encounters, ray bay feeding and much more!

The evening also includes champagne and sparkling cider greeting. Long Island Aquarium, 431 East Main Street, Riverhead, 631-208-9200

ANIMAL RESCUE FUND FOOD DRIVE

ARF will be collecting unopened bags of dry dog and cat kibble and canned dog and cat food for animals in need at the ARF Adoption Center, 90 Daniels Hole Road in Wainscott. 631-537-0400 www.arfhamptons.org

Send Calendar listings to kelly@danspapers.com before noon on Friday.

Check out danshamptons.com for more listings and events.

KIDS' CALENDAR

For more events happening this week, check out

North Fork Calendar pg. **39**, Art Listings pg. **42**, Calendar pg. **45**

THURSDAY, DECEMBER 6

DONATE WOOL SWEATERS

10 a.m.-1 p.m. Monday-Friday, Christ Church Parish Hall, 4 E. Union Street, Sag Harbor. Clean wool sweaters in any size, in any state of repair sought for craft projects to support outreach programs. 631-725-0128 www.christchurchshny.org

RHYME TIME

10-10:30 a.m. The Hampton Library, 2478 Main Street, Bridgehampton. Songs, rhymes, stories and art exploration. Children ages 1-3. Contact Emily Herrick at emily@hamptonlibrary.org 631-537-0015

STORIES, SONGS & PLAYTIME

10:30 a.m. John Jermain Library. 34 West Water Street, Sag Harbor. Librarian Susann will read a short story, do finger plays, sing songs & nursery rhymes, dance with children and put out toys for playtime. Ages 1-4. 631-725-0049 johnjermain.org

WIGGLE AND GIGGLE WITH BOOKS

11:30-noon, East Hampton Library, 159 Main Street, East Hampton. Children will enjoy this interactive time with books as they listen to the words and move with the story. Babies-3 years. 631-324-0222x2 childrens@easthamptonlibrary.org

LEGO MANIA!

3:30-4:30 p.m. The Hampton Library, 2478 Main Street, Bridgehampton. Create anything you like with Legos at the library! A great chance for parents to relax and socialize. Ages 4-10. Contact Emily Herrick at 631-537-0015 emily@hamptonlibrary.org

THE JEANETTE SARKISIAN WAGNER WRITING WORKSHOP FOR TEENS

5 p.m. This is your chance to explore writing outside of the classroom! Sessions will include writing prompts, discussion of craft and technique and constructive group critique. Workshops meet on Thursdays through April. John Jermain Library, 34 Water Street, Sag Harbor. 631-725-0049

THE SOUTHAMPTON YOUTH BUREAU'S ACT TWO PROGRAM

6–7:30 p.m. Thursdays, The Hampton Bays Community Center, 25 Ponquogue Ave, Hampton Bays. Act TWO is a teen theatre troupe that performs short plays about issues teens confront on a day-to-day basis. Group performances are designed to teach audiences about issues such as social awareness, mental and physical health, positive relationships and how and where to seek help when confronted with a difficult situation. Ages 13-18. Ongoing registration. 631-702-2421

FRIDAY, DECEMBER 7

THE NUTCRACKER AT THE JOHN DREW THEATER

Through 12/9, The Hampton Ballet Theater School performs The Nutcracker on Friday, December 7 at 7 p.m., Saturday, December 8 at 1 & 7 p.m. and Sunday, December 9 at 2 p.m. Guild Hall John Drew Theater, East Hampton, *1-888-933-4287 www.hamptonballetteatreschool.com*

PUPPET PLAY GROUPS

9 a.m. Fridays. Goat on a Boat Puppet Theatre, 4 E. Union Street, Sag Harbor. 631-725-4193 www.goatonaboat.org

MUSIC TOGETHER BY THE DUNES

9:30 or 10:30 a.m. Fridays. Children's Museum of the East End, 376 Bridgehampton Turnpike, Bridgehampton. For more information contact Ina Ferrara at 631-764-4180

SHAKE, RATTLE & ROLL

10 a.m. Fridays. Amagansett Free Library, 215 Main Street, Amagansett. Parents/Caregivers with toddler's 10-36 months olds are invited to join us for an hour of interactive play. 631-267-3810 www.amaglibrary.org

SOUTHAMPTON CULTURAL CENTER AFTERSCHOOL ART CLASSES

3:30-5 p.m. Fridays, After School art classes ages 4 to 11. 25 Pond Lane, Southampton. 631-287-4377 www.southamptonculturalcenter.org

LEGO & GAMES

Fridays, 3:30 a.m. Amagansett Free Library, 215 Main Street, Amagansett. For Children 5 and up. 631-267-3810 www.amaglibrary.org

SATURDAY, DECEMBER 8

LEGO CLUB

10 a.m.-noon. Saturdays. Children's Museum of the East End. 376 Bridgehampton/Sag Harbor Turnpike. Construct works of art using the thousands of Legos at the Museum. 631-537-8250 www.cmee.org

WINTER FESTIVAL AT THE SHINNECOCK MUSEUM

11 a.m.-4 p.m. Wikun Living History Village outdoor demos, Shinnecock artisan market, "Taste of Shinnecock" food sale & oyster Bar, live dance performace, games & crafts for children. Free admission. 631-287-4923 www.shinnecockmuseum.com

BUCKSKILL WINTER CLUB OPEN!

Public skating, skate rentals and sharpening, adult and junior hockey, high school team hockey, lessons, birthday parties, cozy club house, hot chocolate, open fire and more! Check website for hours 631-324-2243 www.buckskillwinterclub.com



Hampton Ballet Theatre School's Nutcracker at Guild Hall

THE PARRISH ART MUSEUM CHILDRENS WORKSHOPS

1 p.m. The Amagansett Free Library will be hosting workshops for children in grades K through 6 for children to create a mixed media inspired by works on view from the permanent collection, including artists William Merritt, Fairfield Porter and Roy Lichtenstein. At the new home of the Parrish Art Museum, 279 Montauk Highway, Water Mill. 631-267-3810

CMEE MOMMY AND ME THEMED ART PROJECTS FOR TODDLERS AND CAREGIVERS

1–2 p.m. 375 Bridgehampton/Sag Harbor Turnpike, Bridgehampton. 631-537-8250 www.cmee.org

FALL STORY & CRAFT TIME

3:30 p.m., Perfect for families. Friends of the Amagansett Free Library. The Amagansett Free Library is located at 215 Main Street. 631-267-3810

LEGO RACERS AT THE MONTAUK LIBRARY

3:30–4:30 p.m., Create a Lego racecar, then see how fast your car can go on the track. Contact Julie Anne Korpi, the Children's Librarian, 871 Montauk Hwy., Montauk. 6 31-668-3377

ROSS SCHOOL PRESENTS SATURDAY SPORTS CLINIC

4–6 p.m. Ross School Tennis Center, The Ross School Tennis Center presents a new weekend program for young athletes. Offered to players ages 6 to 11 and feature two fun-filled hours of instructional clinics and games in tennis, soccer and basketball with Brazilian-born tennis pro and multisport coach Joao Casagrande.18 Goodfriend Drive, East Hampton. 631-907-5162 www.ross.org/tennis

SUNDAY, DECEMBER 9

SUNDAY STORY TIME

1:30 p.m. East Hampton Library, 159 Main Street, East Hampton. Open up your child's mind with stories from our picture book collections. Ages 3-plus. 631-324-0222

SUNDAY GAMES

3:30-4:30 p.m. Sundays. John Jermain Library. 34 West

Water Street, Sag Harbor. Get away from TV screens and challenge your friends or family to a friendly board game competition. We'll provide a variety of games including Chutes & Ladders, Candyland, Apples to Apples and others. Ages 3-9. 631-725-0049 johnjermain.org

MONDAY, DECEMBER 10

GOAT ON A BOAT THEATRE PRESENTS TOT ART

10:45 a.m. For kids ages 2-4 years old. 4 Hampton Street, Sag Harbor Free play, songs, games and circle fun and puppet show. 631-725-4193 goatonaboat.org

WHBPACARTS PRESENTS GRIFFIN THEATRE COMPANY'S PRODUCTION OF FRINDLE

9:30 a.m. and 12:30 p.m. and on Tuesday, 12/11, performances, 10 a.m. and 12:30 p.m. All tickets are 10. WHBPAC, 76 Main Street, Westhampton Beach, 631-288-2350

STORY TIME WITH MISS K AT THE MONTAUK LIBRARY

 $10~\rm{a.m.}$ and $1~\rm{p.m.}$, Listen to stories, sing songs and make crafts. Contact Julie Anne Korpi, The Children's Librarian. 631-668-3377

ROSS SCHOOL FALL AFTERNOON CLASSES

18 Goodfriend Drive, East Hampton. Ross School offers classes for all grade levels K-5, such as Art: Meet the Masters, Art Around the World, Art: Fiber Fusion, Clay: The "Glass" Menagerie, Clay: Form and Function, Hip Hop & World Dance, Gymnastics, Nature Discovery, Progressive Athletics, Introduction to Theater Arts, Advanced Theater Arts, Robotics. 631-907-5555 www.ross.org/community

TUESDAY, DECEMBER 11

KIDS' TAEKWONDO

4–5 p.m. Tuesdays and Thursdays. Evolution fitness, 33 Hill Street, Southampton. Kids develop coordination, focus and confidence. Ages 6-12. \$10/class. 631-488-4252 evolutionhamptons.com/schedule

THURSDAY, DECEMBER 13

SEISKAYA BALLET'S NUTCRACKER AT SUNY STONY BROOK

Through 12/17, Seiskaya Ballet, with guests ABT Principal Cory Stearns and Elizabeth McGraw, performs The Nutcracker on Friday, December 14 at 7 p.m., Saturday, December 15 at 2 & 7 p.m., Sunday, December 16 at 1 & 6 p.m., and Monday, December 17 at 7 p.m. Tickets: \$34-40, group rates available. Staller Center, SUNY Stony Brook, 631-632-ARTS nutcrackerballet.com

UPCOMING

OLIVER! AT THE BAY STREET THEATRE

12/15, 2 & 7 p.m.,12/16, 2 p.m., Enjoy the musical *Oliver!* The story of Oliver Twist brought to life by Stages, a Children's Theatre Workshop, Inc. 1 Bay Street, Sag Harbor. Tickets are \$15, and can be purchased by calling *631-725-9500 or at www.baystreet.org*

Send Kid Calendar listings to kelly@danspapers.com before noon on Friday.

Check out danshamptons.com for more listings and events.



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SIMPLE ART See what's cooking now.

FOOD & DINING

SIDE DISH Where to save while dining out.

Restaurant Review: Stadium (at The All Star)

BY STACY DERMONT

y husband and I were excited to check out the new, fabu bowling alley in Riverhead, The All Star...for the food. Chef Keith Luce is the Executive Chef, he helped to create the menu and overall feel of the restaurant. We'd follow him anywhere to eat his food—but this place is actually slightly closer to our Sag Harbor home than Jamesport's Jedediah Hawkins Inn where we've often enjoyed his handiwork. We hear he's no longer in the kitchen at the Jedediah Hawkins Inn, fingers crossed he's moving to Sag Harbor Village, but I doubt it.

Back to the food at the Stadium restaurant in the All Star. It's called "Stadium" because it's set up on several steep levels. Our server Amanda was very good-natured about this design. We sat on the highest level on a big, comfy banquette as she happily ran back and forth to kitchen and bar. The restaurant includes a wood-burning brick oven and an impressive 24-foot video wall utilizing 15 high-definition flat screens.

The bowling lanes also boast huge video screens. There's no other place like The All Star on the East End. Plus there's a game arcade for kids—or the kid inside you. Upbeat music pumps throughout the huge building.

Of course we had to try the Ewings, Buffalo style. Impressive. They taste right AND they're less messy than most Buffalo wings. You can have your food served right on the lanes if you wish. It's already a

popular spot for childrens birthday parties. Private lanes are available.

Back to the wings—rich bleu cheese dressing, check. Celery AND carrots, classy. Plenty o' napkins.

We shared a special, Cajun Shrimp on a skewer. The shrimp were tender and quite mild, with a hint of smoke.



Nachos Locos

Husband got into the spirit of the All Star's Vortex Bar with a Riverhead Rattlesnake of cucumber, mint and lime with mango and a dry bite of gin. He approved. The bar is adjacent to the restaurant and boasts an array of signature cocktails, 12 inverted beer taps and eight more high definition flat screens suspended from the ceiling.

I ordered the Chicken Thai Cobb, a salad of chopped romaine, tasty chicken, carrots, sweet red peppers topped with crispy rice noodles and a sweet chili vinaigrette. I loved it. I could have eaten it all night but instead had most of it wrapped for lunch the next day.

Husband ordered The Classic, which is a basic pizza. He chose to have mushrooms and red peppers on his entrée. While we waited for its arrival, we enjoyed an order of Nachos Locos. Red, blue and yellow chips served with a bowl of chili, cheese sauce, scallions, shredded jack and cheddar cheese with guacamole, thick sour cream and salsa. It's handy to dip the chips—you could do that with one hand and bowl with the other! Yum.

Husband's pizza arrived piping hot. It had all the classic elements including a nice, sexy-ugly crust, but the sauce was oddly bland.

Somewhere during this feast Husband moved on to a Martha Clara Vineyards' Chardonnay. Other local beverages at hand include: Peconic Bay Riesling, Macari Vineyards Merlot, Long Ireland Seasonal Beer and Southampton Ale.

Sadly, we failed to save room for a dessert of mini zeppoles or s'mores...

The All Star really has it all. Bowling leagues are forming and will begin competing next month—so you can eat, drink and exercise all in one place.

The All Star, 96 Main Road, Riverhead, www.theallstar.com, 631-998-3565







Local Scallops In Season!

BY GEORGE HOLZMAN III

t's scallop season once again on Long Island. Local fishermen are bringing in bushel after bushel every day. The season runs through late December. You'll be able to get them at some of your local restaurants and seafood markets. They cost more than the usual frozen scallops from China. which are available year-round, but there's really no comparison. The taste and the texture say "home."

2005 In Cornell Cooperative Extension's Marine Program and Long Island University partnered with County Suffolk to create a large spawner sanctuary hopes bringing back the local Peconic Bay These scallops. tasty bites were virtually wiped out. The program put out a total of one million first-year scallops in a small area so they can foster an effective So fresh, so local!

spawn. The spawn will travel with the currents all over the waters of Long Island. Chris Smith, Senior Extension Educator CCE notes that, "The genesis of the bay scallop program really came from the devastating loss of scallops due to the brown tide in 1985 through 1990. And a multimillion dollar industry that employed literally hundreds and hundreds of people disappeared within a few years." This year's crop is not as big as usual and some of the scallops being cultivated are being sold in their shell. They are normally shucked and sold by the pound. These nonnative scallops emerge between August and late October.

Scallop season is officially underway. The limit for each fisherman is 10 bushels and 20 bushels for a boat. For recreational purposes you are able to collect one bushel. You'll need a permit, which can be obtained for \$50.

The price of these scallops can range from \$20 to \$30 dollars a pound. A pound of scallops could easily feed up to six people.

You're probably curious about where to get these delicious scallops. Here are just a few suggestions: Braun Seafood Company, located on Main Road (Route 25) in Cutchogue has these available to buy raw. Two other places you'll want to check out are Cor-J and Tully's in Hampton Bays

> Now that you've decided to get your Peconic scallops, you should give some thought to what to do with them. You don't have to be a worldrenowned chef to make a great scallop dinner. Take it from this local and follow this easy recipe: Zest one lemon, pull the leaves off a sprig of thyme, juice two lemons and one orange. Add to this a small amount of olive oil and whisk it all together in a bowl. This will give

you the dressing. Put a large skillet on the stove on high, and add a bit of canola oil. Lightly salt and pepper fresh scallops and put about half in the pan. Let them rest in there for about 30 seconds. For the next 15 seconds, shake them around a little. Then remove from pan and set aside. Add the rest of the scallops to the pot. Once you're done with that, add all the scallops to the bowl of dressing. Serve with parsley leaves, sunflower seeds and the frisée. Enjoy.

These scallops are going fast-so what are you waiting for?

Braun's, 30840 Main Road, Cutchogue, 631-734-6700 Cor-J, 36 Lighthouse Rd, Hampton Bays, 631-728-5186

Tully's, 78 Foster Ave, Hampton Bays, 631-728-9043









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great food in a comfortable setting

Recipes from Chef Tom Colicchio

BY SILVIA LEHRER



When realtor Bill Campbell, reached out to Tom Colicchio, restaurateur/chef owner and award-winning cookbook author to do a restaurant at the former Bull's Head Inn space in Bridgehampton,

the very confident and composed Tom agreed. Colicchio, however needed the entire project

to be part and parcel with the restaurant. Along with a 47-seat dining room there is a 20-seat bar, a 40-seat private dining room, and a future inn with outdoor dining in season.

The Topping Rose House opened in early fall of 2012. Although the restaurant opened after the so-called Hamptons season, all the moving parts went very smoothly, according to Colicchio. An experienced restaurateur with his Craft restaurants in New York City, San Francisco and Las Vegas, Colicchio understands how to "think like a chef." In fact he wrote a book about it, and his mission is to find and train the most creative professionals in the field to work at his restaurants. With a great management team he has the confidence to give them free range to create. To wit, Ty Kotz, a professionally trained CIA graduate, now Chef de Cuisine at

Topping Rose, works with Colicchio's farm-to-table concept—a concept that has crept into the culinary ideology throughout the East End. The restaurant is certainly in the right place to realize the mission.

I was delighted to learn that Tom Colicchio is a great fan of Jacques Pepin, a man I worked with at my

cooking school for the 12 years after founding it; and my mentor. He was given Jacques book, *La Technique* at age 16. "It wasn't about recipes," Tom said, "but about techniques, and it completely changed my life." To his credit, Colicchio is also a food policy advocate and voices his food safety issues to Federal lawmakers. And I say "bravo Tom, to Bravo's Top Chef."



SAUTEED SWISS CHARD

For this recipe, Tom Colicchio sautés the leaves and stems separately, as it should be done.

Serves 6

2 pounds Swiss chard Kosher salt 3 tablespoons extra-virgin olive oil

1 large garlic clove, peeled and sliced Freshly ground black pepper

1. Trim only discolored leaves from the chard. Separate the leaves from the stems, then wash in several changes of water. Cut the stems into 2 1/2-inch pieces.

2. Bring a large pot of salted water to a boil over high heat. Blanche the leaves (plunge them into the water; remove them with a slotted spoon as soon as the water returns to a boil), refresh them in ice water, then blot dry with a clean towel. Add the stems until they are almost tender, about 3 minutes, then refresh them in ice water. Blot dry and set aside with the leaves.

3. Combine the olive oil and garlic in a large skillet and warm over low heat. When the garlic begins to color, add the chard leaves and stems. Warm the chard in the garlic-infused oil just until tender, about 5 minutes. Adjust the seasoning with salt and pepper and serve.

ROASTED COD

Cod is mild and meaty, so it pairs nicely with the tangy acidity of a sauce like salsa verde, which is an option.

Serves 6

4 tablespoons peanut oil
Kosher salt and freshly ground pepper
6 1 1/4-inch thick 7 1/4-ounce skin on cod
4 tablespoons unsalted butter
2 sprigs fresh thyme
About 1 1/4 cups salsa verde, optional

Warm 2 large skillets over medium-high heat. Add



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by Dan Rattiner



Simple (Continued from previous page.)

2 tablespoons of the oil to each. Salt and pepper the fish fillets and place three, skin side down, in each pan. Pan-roast the fish until the skin is crisp and the flesh is opaque about a fourth of the way up each fillet, about 7 minutes. Turn the fish fillets over and reduce the heat to medium. Add half the butter and thyme to each skillet and cook, basting the fish with the melted butter. Cook the cod (which is best cooked through) about 5 minutes more.

The fish can alternately be cooked in batches, wiping the pan clean in between. Serve with salsa verde, if desired.

SALSA VERDE Makes about 1 1/4 cups

1 cup chopped fresh flat-leaf parsley 2 tablespoons capers, rinsed and chopped 2 anchovies, minced 1/2 teaspoon Dijon mustard About 3 tablespoons extra-virgin olive oil Juice of 1/2 lemon Kosher salt and freshly ground pepper

Combine the parsley, capers, anchovies and mustard in a bowl. Gradually mix in just enough olive oil so the sauce holds together. Shortly before serving add the lemon juice and adjust seasoning if necessary with salt and pepper. Using two spoons form the salsa verde into quenelles.

Above recipes reprinted from Tom Colicchio's Craft of Cooking, Clarkson Potter, 2003.

Visit Silvia's website, www.savoringthehamptons. com to see her blogs and more recipes

Eat Local This Holiday Season

BY AJI JONES



The Living Room in East Hampton will be serving a special Christmas Eve and day menu for lunch and dinner on December 24 and 25. Lunch will be served from 12 to 3 p.m. and dinner will be served from 5:30 to 10 p.m. The four-course menu is available for \$36 and will feature an assorted cold meat plate with

Swedish Christmas ham, country pate and sillsallad served with mustard and Cumberland sauce; roast pork loin with gravy, braised red cabbage and potato puree; and codfish with horseradish, potato terrine, winter kale and brown butter. 631-324-5006

The Bell and Anchor in Sag Harbor offers a two-course prix fixe menu for \$30 and a \$35 three-course menu. The prix fixe menus are available Thursday to Sunday from 5:30 p.m. Specialty appetizers may include arugula salad with warm goat cheese; brandade of salt cod, potatoes and garlic; and the tuna bowl of diced yellowfin tuna, spinach, cucumber, orange, sesame and ponzu (supp \$5). 631-725-3400

The Plaza Café in Southampton offers dinner and a movie Sunday through Friday, excluding Monday when the restaurant is closed, from 5 to 10 p.m. and Saturday from 5 to 7 p.m. Guests may enjoy a three-course prix fixe menu and movie ticket to Southampton Cinemas for \$39.50. Menu selections include horseradish crusted local cod with roast garlic mashed potatoes and crispy leeks with

chive oil; sliced flat iron steak with potato-spinach hash, crispy shallots and red wine sauce; and herb marinated free range chicken with wild mushroom polenta and baby vegetables with pan gravy. 631-283-9323

World Pie in Bridgehampton serves lunch and dinner daily from 12 p.m. Dinner entrees may include grilled Tandoori chicken, marinated and grilled with Tandoori spices and served with warm hummus, baba ghanoush and curried cous cous salad; papparedelle with wild mushrooms, Tuscan roast chicken and rosemary; and cavatelli with fresh tomato, broccoli rabe and wild mushrooms. 631-537-7999

Love Lane Kitchen in Mattituck serves breakfast and lunch Monday through Friday from 7 a.m. to 4 p.m. and Saturday and Sunday from 8 a.m. to 4 p.m. Menu items may include roasted chicken salad sandwich with golden raisins and walnuts tossed with herb mayonnaise served on focaccia; vegetable quesadilla with roasted vegetables and jack cheese served with guacamole and cilantro sour cream; and a lobster roll with large chunks of lobster served on toasted and buttered brioche with garlic French fries. 631-298-8989

Noah's in Greenport serves dinner Thursday through Monday from 5 to 10 p.m. Entrée selections may include roasted butternut squash risotto with fried sage, local goat feta cheese, toasted pumpkin seeds and saba vinegar; Crescent Farm duck confit with chanterelle mushrooms, fingerling potatoes, frisee, arugula and truffle vinaiagrette; and pepper crusted filet mignon with roasted garlic potato puree, green beans and whole grain mustard pan sauce. 631-477-6720

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A Guide to Local Favorites

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Executive chef Victor Paztuizaca, new Italian & American cuisine. Open daily, 8 a.m.—4:30 p.m. Dinner 4:30 p.m.—midnight, 75 Main Street, Southampton. **631-283-7575**, www.75main.com.

SOUTHAMPTON SOCIAL CLUB American Cuisine \$\$ 9

www.southamptonsocialclub.com

Southampton's favorite hidden oasis has Executive Chef Scott Kampf at the helm serving his Farm-to-Table Fall Menu. The environment is upscale casual, and offers something for everybody. Happy Hour daily 5-8 p.m. and \$25 Three Course Prix-Fixe every day. Nightlife featuring live music and world-renowned DJ's. Open Wed.—Sat. at 5:30 p.m., full menu and entertainment schedule. 256 Elm St., Southampton. 631-287-1400,

EAST HAMPTON AND MONTAUK

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Mediterranean

A waterfront restaurant and lounge offering sunset views and mouthwatering seafood and chops with bold Mediterranean flare. The decor is upscale but relaxed, the bar scene is elegant, vibrant and fun! 39 Gann St. off Three Mile Harbor Road across from the Harbor. 631-329-3663, www.andrra.com.

RACE LANE

Local Cuisine \$\$\$ • 9

Open daily from 5 p.m. \$30 prix fixe dinner every night until 6 p.m. New fall menu featuring fresh local ingredients. Join us for cocktails and dinner in our lush garden. 31 Race Lane, East Hampton. 631-324-5022, www.racelanerestaurant.com.

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Open for dinner at 5:30 p.m. Wednesday through

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Live music Sundays and Tuesdays. \$30 three-course prix fixe all night Wednesday, Thursday and Sunday; and until 6:30 p.m. Fridays and Saturdays. 16 Main Street, Sag Harbor.

631-899-4810, www.museintheharbor.com.

OSTERIA SALINA

Sicilian/Italian \$\$ 7 9

Authentic Sicilian cuisine and family recipes from the Aeolian island of Salina. Bucatini Con Sardi,

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PIERRE'S

Casual French

Euro-chic but casual French restaurant and bar. Late dinner and bar on weekdays. Open 7 days. Brunch Fri.—Sun., 11 a.m.-5 p.m. 2468 Main Street, Bridgehampton. 631-537-5110, www.pierresbridgehampton.com.

SEN RESTAURANT

Sushi and More

Chicken, beef and shrimp favorites with a selection of sushi and sashimi. Opens 5:30 p.m. daily. 23 Main Street, Sag Harbor. 631-725-1774, www.senrestaurant.com.

SOUTHFORK KITCHEN

American \$\$\$ 🖣 🦠

An elegantly rustic, sustainable seafood restaurant that serves unique local dishes created by Michelin Star Chef Joe Isidori. A la carte in the off-season. Delicious year round. 203 Sag Harbor Turnpike, Bridgehampton. 631-537-4700, www.southforkkitchen.com.

NORTH FORK AND SHELTER ISLAND

CLIFF'S ELBOW ROOM Steak and Seafood \$\$ \ \Pi

The best aged and marinated steak, freshest seafood and local wines, in a casual, warm atmosphere. Lunch and dinner. Two locations: 1549 Main Road, Jamesport, 631-722-3292; 1065 Franklinville Rd., Laurel. 631-298-3262, www.elbowroomli.com.

LUCE & HAWKINS AT JEDEDIAH HAWKINS INN American SS ♥

Chef/Proprietor Keith Luce, a James Beard award winner, presents an ever-evolving menu that places an emphasis on local and sustainably grown ingredients. "Don't

Foodnote

The biggest news in East End dining is Chef Tom Colicchio's Topping Rose House in Bridgehampton and the latest news at Topping Rose is brunch! They've added this meal to their dining schedule. Topping Rose House is now open for brunch every Saturday and Sunday from 10:30 a.m. to 2:30 p.m. Colicchio's menu features dishes such as sweet potato, Swiss chard and sunchoke frittata (\$18), croque-monsieur (\$19), lemon ricotta pancakes with roasted figs (\$18) and mushroom risotto cakes with eggs, spinach and bacon broth (\$21). Those with a sweet tooth can order the house-made pastry basket complete with apple butter, cinnamon butter and fresh ricotta (\$18). Be sure to try their house-made granola.

DINING OUT KEY:

Price Range \$\$\$
Local Wine
Kid-Friendly

For complete restaurant listings and more dining information, visit danshamptons.com

Miss!" NY Times. "Excellent food and excellent service in an excellent ambiance." Newsday. 400 Jamesport Avenue, Jamesport 631-722-2900 www.Jedediahhawkins.com.

MICHAEL ANTHONY'S FOODBAR Eclectic.\$\$ ¶ ?

New fall seasonal menu. Deliciousness from pumpkin to Japanese pumpkin....Oh and don't forget steak! Prefix menu Mon.-Thurs. Happy hour Fridays 5-7 p.m. 2925 North Wading River Rd., Wading River. 631-929-8800, www.michaelanthoysfoodbar.com

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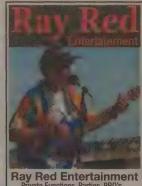
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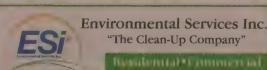
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For rent in Southampton: 3 bedroom 2.5 bathroom at \$2,800 per month Aaron Curti 516-903-8406 Douglas Elliman Real Estate

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REAL ESTATE

UNDER A MILLION

Bargains on the East End

Meet the Agent: Kathy Carey Strom

BY KENDRA SOMMERS

s Town and Country Real Estate (TCRE) is in the process of completing their new Southampton offices on Hampton Road, Dan's caught up with one of their new, but experienced, agents Kathy Carey Strom. Strom has been selling beautiful East End properties for 12 years. Prior to her career in real estate, Strom was as an investment banker headhunter. Says Strom, "I really honed the research and sales skills that I find very useful in real estate."

Strom told us "I am so pleased to have joined Town and Country. I have worked with several of the agents before and find that it is a very strong group. Lots of experience. I also love the idea of a locally-owned firm. I guess that you would call it a "boutique" firm but I think that word implies small, which TCRE is not. They cover the whole East End and North Fork as well. I like the idea of being able to call on the owners of the firm to go on a listing presentation if needed. They say that all real estate is local and it is a big positive to have the owners have a vested interest in the community as well as the company.'

Strom grew up in Westchester County and summered on the Jersey Shore. Strom said, "I am from a large family and we all used to gather at my grandparents' home [on the Jersey Shore.] We had such a great time! I first started coming to the East End on a regular basis when my daughter was babysitting for my sister. We enjoyed it so much that I ended up buying a condo and spending more and more time here. I got married in 1999 and my husband had grown up in Quogue during the summers and his parents are still in the area. When we were deciding where to live it just seemed natural to gravitate toward where both our families were.

"We recently sold our home on the water in Westhampton and bought 2.5 acres down the street. My daughter and son-in-law and their two little girls

(3 and 4) have spent the last few summers with us. We are building a new home that is designed to accommodate our two families. Lots of space for everyone to enjoy the summer. The property has a large barn and a guest cottage that I hope to redo as a playhouse for the girls. We have a new eight-pound Havi/Poo who is 10 months old, named Lovey.

What does Strom do when she's not in the office? "I try to play golf, but only with people that don't take it too seriously. I have started to play bridge again after Kathy Carey Strom many years and my passion is Chinese art

and history. I lived in Asia for many years and have a Masters in Asian Studies. I still like to travel there and just got back from a trip to Indochina this fall."

What brings Strom the most joy in living on the East End? "My family and the ocean. I don't think that I could ever live too far from the sea."

Strom's take on the current East End real estate market: "We have been through some very tough

times but it appears that we are definitely on an upswing. I think that the market has bottomed out and it is now the time to buy. I think that going forward, the best appreciation will be in real estate. Everything is looking very positive. I think that people were waiting until after the election and are looking more actively now. There was a huge pentup demand that now seems to be easing. I anticipate that I will have some very nice listings on line this

Strom's advice that to homeowners who want to rent a property: "Make sure that everything is in top form. Everything works, the house is clean and that you are accessible to the tenant if anything goes wrong. The biggest mistake that people make when they try to sell a property themselves is that they are too emotionally involved to see the transaction clearly. I feel that the more knowledge people have, the easier it will be to make a decision when the right home comes on the market. I like to keep my customers updated on

everything in the market. Even after a transaction has concluded I keep in touch with my customers and clients and some have become great friends."

If you'd like more insight from Kathy Carey Strom, reach out to her at kstrom@ltownandcountry. com or 914-329-1234, See TCRE's many listings at www.1townandcountry.com.

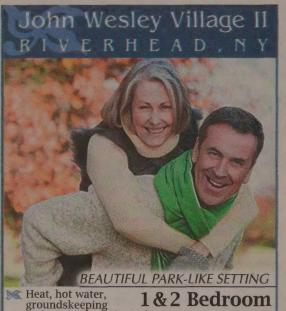


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AMAGANSETT

Ashawagh Cottage LLC to Roger Oliver, 276 Bluff Road, \$1,850,000

130 Meeting House Lane LLC to Jeffrey & Natalie Schwartz, 130 Meeting House Lane, \$2,000,000

BRIDGEHAMPTON

Alexandra & Philip Fisher to Edward & Nora McAniff, 3 Bull Head Court, \$1,925,000

George & Joan Tiska to Elaine Li-Ein Sam, 754 Lumber Lane, \$1,400,000

EAST HAMPTON

Hilary & Richard Cooper to Christina Brennan, 2 Livery Lane, \$2,725,000

EAST QUOGUE

John Ghossn to Martin & Suzanne McDonough, 70 Corbett Drive, \$1,200,000

MONTAUK

Richard N. Bond to Christopher & Lisa Reilly, 143 East Lake Drive, **\$4,450,000**

NORTH HAVEN

Mica & Russell Diamond to SFS Properties LLC 38 Ferry Road, **\$8,800,000**

ORIENT

Jerilyn & John Woodhouse to Arthur & Sandra Bertsch 2395 Village Lane, **\$1,050,000**

QUOGUE

Estate of Leonard R Hayes Mary & William Kerr 28 Meadow Lane, \$1,800,000

REMSENBURG

James Alessandria to Tommy Rosenfeld, 44B Basket Neck Lane \$1.810.000

SAG HARBOR

Bethel M. Desmond to Telford Family Trust, 23 Rawson Road, **\$3,125,000**

SHELTER ISLAND

Derek Harris to Poppy & Ross Allonby, 185 North Ram Island Drive, **\$2,655,000**

SOUTHOLD

Eileen Buglion to Anthony & Sonmi Wong, 2520 Clearview Avenue, **\$1,250,000**

WAINSCOTT

Anne & Juan Ocampo to 12 Goose Creek LLC, 12 Goose Creek Lane, \$7,100,000

WESTHAMPTON DUNES

Eileen & John Barnes to First Dunes Development LLC 845 Dune Road, **\$1,450,000**

★★★ BIG DEAL OF THE WEEK: EAST HAMPTON ★★★

Salvatore A. Ranieri to PGR Family Realty LLC, 58 Highway Behind The Pond Lane, \$25,000,000

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BRIDGEHAMPTON

Robert Bear Trust to Villadom & SN at HH I LLC, 8 Hickory Hills Lane, \$550,000

EAST HAMPTON

Paul M. DeChance (Referee) to Bayview Loan Servicing LLC, 17 Hawthorne Avenue, **\$806,102**

FLANDERS

Joseph & Marie Molesso to Dean Vlahos, 326 Royal Avenue, **\$600,000**

GREENPORT

Imed Trabelsi to Christian & Jeanette Tully, 400 Green Hill Lane, **\$575,500**

JAMESPORT

James & Linda Slezak to Aylin Emeksiz, 733 Herricks Lane, \$700,000

MATTITUCK

lan McKay to Christa & Scott Klatsky, 560 Sunset Avenue, **\$685,000**

MONTAUK

Frank D. Cirisano to Town of East Hampton, South Fulton Drive, **\$820,000**

NOYACK

Dolores & Franklin Reda to Joann C Ross, 155 Noyac Avenue, \$920,000

REMSENBURG

Edward & Rose Poletti to Elizabeth & James Bean 4 Strathmore Court, **\$779,000**

SAG HARBOR

George & Joyce Sammis to Diane & Russell Hall, 36 Pine Neck Avenue, **\$650,000**



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Rik Kristiansson 631.741.7946



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